

Cajun Crab Cakes No Breadcrumbs

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

Two of the most crucial ingredients used in New Orleans cooking are Cajun spice and local seafood Crab has always been my favorite type of shellfish but I have never really cared much for crab cakes The overpowering presence of seasoned breadcrumbs used in most recipes interferes with the sweet and delicate flavors of the fresh lump crabmeat After years of experimenting with many of New Orleans most famous crab cake recipes I have created a flavorful mouthwatering delicious piece of work The key is to use a small amount of crumbled crackers instead of breadcrumbs I hope you enjoy

Ingredients

- - 2 tablespoons salted butter - ½ onion
- finely chopped - 2 stalks celery
- finely chopped - ½ large red bell pepper
- finely chopped - 1 bunch green onions (green portion only)
- chopped - ½ large carrot
- finely chopped - 3 cloves garlic
- minced - 1 tablespoon parsley flakes - 2 teaspoons Creole seasoning (such as Tony Chachere's®) - 2 teaspoons dried basil - 2 teaspoons ground black pepper - 1 teaspoon dried dill weed - ½ teaspoon oregano - ½ teaspoon dried thyme - 2 large eggs
- beaten - 1 pound lump crabmeat
- picked free of shell - 9 buttery crackers (such as Keebler Club® crackers)
- crushed - 3 tablespoons vegetable oil - 1 cup mayonnaise - 1 tablespoon chile-garlic sauce (such as Sriracha®) - 2 teaspoons Creole seasoning (such as Tony Chachere's®) - 2 teaspoons parsley flakes - 1 teaspoon paprika

Instructions

1. Melt butter in a large
2. heavy skillet over medium heat. Stir in onion; cook and stir until the onion has softened and turned translucent
3. about 5 minutes. Stir in the celery
4. bell pepper
5. green onion
6. carrot
7. and garlic. Continue to cook and stir until vegetables are tender
8. about 10 minutes more. Season with 1 tablespoon parsley flakes
9. 2 teaspoons Creole seasoning
10. basil
11. pepper
12. dill weed
13. oregano
14. and thyme. Cook and stir until fragrant
15. 5 minutes more. Transfer cooked vegetables to a large bowl; allow to cool for about 10 minutes. Set skillet aside for later use. Stir the beaten eggs into the vegetables. Mix in the crabmeat and cracker crumbs with your hands
16. making sure not to break up the chunks of crab too much. Shape the crab mixture into 12 small cakes. Heat vegetable oil in the skillet over medium high heat. Pan-fry the crab cakes in batches until golden brown on each side
17. about 3 minutes. To make dipping sauce: Whisk together the mayonnaise
18. chile-garlic sauce
19. 2 teaspoon Creole seasoning
20. 2 teaspoon parsley flakes
21. and paprika. Cook's Note I recommend using a good-quality food processor to finely chop all vegetables. Feel free to prepare crab cakes ahead of time. Form into patties and refrigerate. Remove patties from refrigerator about 30 minutes before frying to allow time to reach room temperature. Serve as an appetizer
22. a side dish
23. or on top of a pasta dish.