



Crab Cakes with Remoulade Sauce

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

The best crab cakes are freshly made and cooked in your skillet just until crunchy on the outside. The remoulade sauce is inspired by New Orleans cooking and you can adjust the spice levels with more or less horseradish and Louisiana-style hot sauce. Crisp French fries make a great side but you can go lighter with marinated green bean salad.

Ingredients

- - 8 Ball Park® Hamburger Buns - 1 tablespoon butter
- melted
- or more as needed - ¾ cup mayonnaise - 3 tablespoons chopped green onion - 1 tablespoon grainy mustard - 1 tablespoon chopped fresh flat-leaf parsley - 2 teaspoons ketchup - 2 teaspoons white wine vinegar - 1 teaspoon prepared horseradish - 1 teaspoon garlic granules - 2 dashes hot pepper sauce (such as Tabasco®)
- or to taste - salt and pepper to taste - ¼ cup mayonnaise - 1 large egg
- beaten - 1 ½ teaspoons minced red onion - ½ tablespoon minced Italian parsley - 2 (6 ounce) cans crabmeat
- drained
- picked clean - 2 cups fine bread or cracker crumbs
- divided - 3 teaspoons seafood seasoning (such as Old Bay®) - ½ teaspoon sea salt - 2 tablespoons ground black pepper - 1 pinch cayenne pepper - 2 tablespoons vegetable oil - Trimmings to include lettuce
- tomato and onion
- as desired
- plus lemon wedges

Instructions

1. To make sauce
2. combine all ingredients in a medium bowl and whisk well. Cover and hold in refrigerator. To make crab cakes
3. combine mayonnaise
4. egg
5. red onion and parsley in a large bowl
6. stirring well with a fork. Add crab
7. 1 cup bread crumbs
8. seafood seasoning
9. salt
10. pepper
11. paprika and cayenne. Stir until combined; the mixture will be fairly loose and wet. Shape mixture into 8 patties of equal size. Coat each patty in remaining bread crumbs to make a crust. In a large skillet
12. heat oil over medium heat and cook patties for about 8 minutes
13. turning just once about halfway through cooking
14. just until uniformly golden brown. Meanwhile
15. brush hamburger buns with melted butter and toast at 400 degrees F just until they begin to brown at edges. To serve
16. place patty on each bun
17. top with remoulade sauce and desired trimmings. Serve with extra sauce and lemon wedges on the table. Tip: To help the crab cake patties hold together during cooking
18. refrigerate them for 30 minutes before putting them in your skillet.