

Deviled Crab Cakes

This goes with the Béarnaise sauce and beef tenderloin recipe from S.N.O.B. The crab mixture may be made ahead and deep fried just before serving.

Ingredients:

- 1 lb. crab claw meat
- 2 Tbsp. yellow mustard
- 1/4 cup heavy cream
- 12 saltine crackers (1 1/4 cups smashed and ground) (divided)
- 1 egg
- 6 dashes Tabasco sauce
- 1 Tbsp. fresh squeezed lemon juice
- 1/4 green pepper (1/4 cup diced)
- 1/2 red onion (1/4 cup diced)
- 1/2 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1 quart vegetable oil



Equipment:

- Deep fryer or heavy sauce pan
- Temperature probe
- Slotted spoon
- Paper towel

Deviled Crab Cakes:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Squeeze 1 Tbsp. lemon juice	1	
	Finely dice green pepper (1/4 cup) and red onion (1/4 cup)	4	
	Drain crab meat if necessary	1	
	Place 12 saltine crackers in a food processor and pulse a few times to make a course meal. Reserve 1 cup of the meal.	3	
	In a large bowl, combine all the ingredients except the oil and 1 cup of the cracker meal. Mix gently with a wooden spoon.	2	
	Allow mixture to rest at room temperature	60	
	Heat 1 quart of oil to 350 degrees		10
	Form the crab cakes into balls or patties that will fit on top of the beef	5	
	Roll in the reserved cracker meal to coat.	5	
	Deep fry crab cakes until golden brown	5	
	Allow to drain on paper towel	2	
	Season lightly with salt	1	
	Total	1 hr. 28 min	