



THE ingles TABLE

with Sweet Memories Cooking
Crab Cakes with Remoulade Sauce

Shopping List

For the crab cakes:

- 8 oz fresh crab meat, jumbo lump
- 2 tablespoons mayonnaise
- 1 tablespoons minced red bell pepper
- 2 tablespoons finely chopped fresh italian parsley
- 1 ½ tablespoons chopped scallions (green & white)
- ½ - 1 teaspoons fresh lemon juice
- Approx. ½ of beaten egg
- ¼ tablespoon french's dijon mustard
- Good pinch of McCormick's Old Bay seasoning
- Pinches of kosher salt & fresh ground McCormick black pepper
- ¼ cup panko bread crumbs
- 1 ½ tablespoons unsalted butter

For the remoulade sauce:

- ½ cup mayonnaise
- Sriracha hot sauce
- Frank's Red Hot sauce

Cooking Instructions

Crab Cakes:

1) Stir together mayonnaise, parsley, lemon juice, dijon mustard, Old Bay seasoning, egg, salt & pepper, onion and red bell pepper.

2) Add panko bread crumbs and crab and gently fold into the mixture.

3) Divide into 6 cakes, then refrigerate for 30 minutes to firm their shape.

4) Melt butter in a non-stick skillet. Cook approx. 4 minutes on the first side over medium-high heat. Turn and cook other side for approx. 2 minutes.

Remoulade Sauce:

In a small bowl, mix ½ cup mayonnaise, a couple shakes of Sriracha hot sauce, and Frank's Red Hot sauce, then give it a taste. Add additional sauce until you reach your preferred flavor balance.

Serve on the side or put a dollop on each crab cake.



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