

Deviled Crab Cakes

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These crab cakes are slightly spicy, a little bit smokey, and very devilish. A great way to experience more types of crab cakes. Makes 6 cakes.

Ingredients:

1/2 cup small chopped onion
1/4 cup small chopped bell pepper
1/4 cup small chopped celery
2 tablespoons butter
1 teaspoon smoked paprika
1 small jar roasted red peppers, chopped small
1/2 teaspoon cayenne
1 teaspoon salt
1 pound crab
1 teaspoon Worcestershire sauce
1 teaspoon yellow mustard
1 egg
1 1/2 cups breadcrumbs, divided
vegetable oil, as needed for frying

Directions:

1. In a small saute pan over medium heat melt the butter and add the onion, bell pepper, and celery. Cook until softened, about 4 minutes. Let cool.
2. In a large bowl toss together the roasted peppers, paprika, cayenne, salt, crab, Worcestershire sauce, mustard, egg, 1/2 cup of the breadcrumbs, and the sauteed vegetables.
3. Form the crab mixture into cakes and coat with the remaining breadcrumbs.
4. In a large saute pan heat 1/4 inch oil over medium-high heat. Place the cakes into the oil and cook until they are browned and crisp, about 4 minutes on each side.
5. Move the cakes to a paper towel lined plate and serve hot.

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