

Baby Crab Cakes

Servings: Makes 20 mini crab cakes

Ingredients

1/2 cup chopped artichoke hearts *

1/2 cup coarse cracker crumbs

1/4 cup mayonnaise

1 large egg, lightly beaten

2 tablespoons finely chopped jalapeño pepper

1 shallot, peeled and minced

1 clove garlic, peeled and minced

2 teaspoons chopped fresh cilantro or parsley

1 teaspoon Dijon-style mustard

1/8 teaspoon cayenne pepper

8 ounces lump crabmeat, carefully picked over to remove shell and cartilage fragments

2 tablespoons unsalted butter

2 tablespoons extra virgin olive oil

round tortilla chips

salsa or guacamole for garnish

Instructions

1. In a medium bowl, combine the chopped artichoke hearts, cracker crumbs, mayonnaise, egg, jalapeño pepper, shallot, garlic, cilantro, mustard, and cayenne; stir to combine. Gently fold in the crabmeat — do not over mix or break up the crab lumps. Shape into 20 mini crab cakes using a slightly rounded tablespoon as a measure. Place shaped crab cakes on a baking sheet lined with plastic wrap and refrigerate until firm, at least 1 hour.

(Baby Crab Cakes Recipe cont.)

2. Heat 1 tablespoon of the butter with 1 tablespoon of the olive oil in the MultiClad Skillet over medium high heat. When bubbly, add 10 crab cakes and cook about 2 to 3 minutes per side, until crispy and browned. To serve, place a crab cake on a chip and garnish with a small dollop of salsa and/or guacamole.

Nutrition Information per crab cake:

Calories 60 (58% from fat) • carb. 3g • pro. 3g • fat 4g • sat. fat 1g • chol. 25mg • sod. 95mg • calc. 14mg • fiber 0g

*Drain canned artichokes well before chopping.

Crab cakes can be made even smaller - use a half tablespoon measure and serve on mini round corn chips. Blue corn chips make a nice accompaniment. Crab cakes can be made larger to serve as a meal. Use about 2-1/2 tablespoons crab mixture to form 8 crab cakes. Serve 2 crab cakes per portion.

**Use these Cuisinart products to prepare this recipe:
MCP22-208" Pro Skillet -MCP22-2410" Pro Skillet -MCP22-30H12" Pro Skillet**