Mini Crab Cakes with Remoulade

Make-ahead · Serves a crowd · Holiday · Makes about 20

Ken's note: TBD

Mostly crab, with just enough binder to hold it together. The cakes are pan-seared in butter and oil (not fried in a deep pot), then topped with a dollop of spicy rémoulade.

Ingredients

Spicy rémoulade

- 1 batch spicy remoulade (Remoulade, in Sauces)

Crab cakes

- 1 lb lump crab meat, picked through for shell
- ¼ cup mayonnaise
- 1 egg
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 2 Tbsp chopped chives
- 1 tsp seafood seasoning
- ½ tsp lemon zest
- ¾ cup panko, divided
- 1 Tbsp butter and 1 Tbsp neutral oil, for the pan

Method

1. Make the spicy remoulade (Sauces) and refrigerate.
2. Whisk the mayonnaise, egg, mustard, Worcestershire, chives, seafood seasoning, and zest. Fold in the crab and ¼ cup of the panko gently so the lumps stay whole. Chill 30 minutes. Shape into 20 small cakes (about 2 Tbsp each) and press into the remaining panko to lightly coat.
3. Heat the butter and oil in a large nonstick skillet over medium heat. Sear the cakes in batches, 2–3 minutes per side, until deep golden. Serve warm with a dollop of rémoulade. Taste a cake before salting; the seafood seasoning is salty.
4. Make ahead: shape and refrigerate up to a day, then sear.