

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Lightly Zesty Crab Cakes

Adapted From Recipe Found on "All That's Left are Crumbs" Website

*Getting crabby for crab cakes? Tired of bland crab? Here's your solution! You can make these as zesty as you dare. Just don't eat your body weight in them...*

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| <i>1 large egg</i>                       | <i>1½ tsp grated lime zest, divided</i>      |
| <i>½ tsp Sriracha sauce</i>              | <i>1 tsp salt, divided</i>                   |
| <i>1 pound crab meat</i>                 | <i>freshly ground black pepper to taste</i>  |
| <i>2 cup panko crumbs, divided</i>       | <i>2 Tbsp light olive oil</i>                |
| <i>1 cup plain Greek yogurt, divided</i> | <i>1 tsp fresh lemon juice</i>               |
| <i>½ tsp ground coriander</i>            | <i>a sprinkle of cayenne powder, garnish</i> |
| <i>½ tsp red pepper flakes</i>           | <i>chive sprigs, garnish</i>                 |
| <i>2 Tbsp chopped chives, divided</i>    | <i>lime wedges to serve</i>                  |

Heat oven to 350 °F. In a large mixing bowl, beat egg with Sriracha sauce. Combine crab, 1 cup panko crumbs, ¼ cup yogurt, egg, coriander, pepper flakes, 1 Tbsp chives, 1 tsp zest, ½ tsp salt, and pepper with egg. Form into 4 round cakes and flatten slightly.

Place 1 cup panko into a shallow bowl and coat the crab cakes lightly. Heat oil in a 12-inch oven-proof skillet over medium-high heat until it shimmers. Cook crab cakes, turning over once (and brown sides if desired), until golden and just cooked through, about 7 minutes total. Place skillet in oven to warm while making the sauce.

Stir together remaining yogurt, lemon juice, salt, chopped chives, and lemon zest. Serve crab cakes by sprinkling with cayenne, topping with a generous dollop of yogurt sauce and then garnishing with chives. Place lime wedges within reach of hungry diners and stand back!

Yield: Four tasty cakes

Preparation time: 15 minutes

Cooking time: 10 minutes

