

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Curry Crabcakes

Similar to Recipe Found in the Oklahoman

Most folks who like curry don't think of curry with crab. This recipe should change their minds, as well as convince others to enjoy more curry...

1 Tbsp butter

2 Tbsp curry powder (your favorite)

4 green onions, sliced thinly across

1 jalapeño chile (or Serrano), minced

2 garlic cloves, minced (about 2 tsp)

*1 piece (½-inch long) ginger root,
peeled, minced*

1 lb claw crab meat

3 eggs, lightly beaten

¾ cup panko breadcrumbs

½ cup pistachios, coarsely chopped

¼ cup chopped fresh parsley

*salt and freshly ground pepper, to taste
peanut or light olive oil, for frying*

Melt butter in a small skillet over medium heat. Add the curry powder and cook until powder darkens slightly and turns fragrant. Add onion, chile, garlic and ginger; cook until garlic is golden, about 2 minutes. Set aside to cool.

Gently mix cooked ingredients, crab, eggs, breadcrumbs, pistachios, parsley, salt and pepper in a bowl. Form mixture into 16-18 balls; flatten each ball into a cake (but not too thin!).

Heat 2 Tbsp oil in a skillet over medium-high heat. Fry a few cakes at a time (don't overcrowd the pan), about 2 minutes per side. Replenish oil as needed. Keep finished cakes warm while cooking remainder. Serve with your choice of chutney on the side.

Yield: Five to six servings

Preparation time: 15 minutes

Cooking time: 15-20 minutes

