



Crab Cake Sliders

Yields: 8-9 sliders

Total time: 35 minutes

To rep the great racetrack in Maryland, and the mighty Preakness, we go with a Maryland-seasoned crab cake slider that gets everybody in a position to win, baby! Easily one of our favorite things to make, we have a killer remoulade that goes with any seafood, and the perfect bites for juicy, succulent crab cakes. These babies are all killer and no filler. These sammies fill hearts (and tend to break 'em when we've run out), so make a few extra. We go hard, Spatchcock Style. Or is it Spatchcrab style? Either way, we're not just having cake in the ocean, we're bringin' the ocean to the cake! This is a version of a recipe we learned from the great folks at NY Kitchen in Canandaigua, NY. Check them out!

Ingredients for Crab Cakes

- 1 ½ lb. crab meat (Boss Canned is what we used), chopped
- ½ cup celery, finely diced
- 4 green onions, sliced
- 2 cups panko breadcrumbs
- 1.5 cups mayo
- 2 Tbsp Dijon mustard
- 1 finely diced red bell pepper
- Juice of 1 lemon (and 2 other lemons for photos)
- 2 eggs
- 1 Tbsp of Old Bay seasoning
- Salt and pepper
- A light lettuce, like bib
- Sliced Roma tomatoes
- Brioche slider rolls

Ingredients for Remoulade

- 1 C mayo
- 1 shallot, minced
- 2 Tbsp of sweet pickles, minced
- 1 Tbsp garlic chili sauce
- Splash of lime juice
- Dash of salt

Directions

- Mix together wet ingredients for crab cakes (mayo, Dijon, lemon juice, eggs)
- In a separate bowl, mix dry ingredients (panko, red peppers, celery, green onions and Cajun seasoning)
- Combine wet and dry ingredients
- Add in the crab meat and season with salt and pepper



- Form cakes with the mixture, and coat with extra panko if they're too wet, (we think an ice cream scoop is perfect, another great tip from NY Kitchen)
- Shape them into 3" patties, and place on a parchment-lined baking sheet
- Bake in oven for 8-10 minutes at 350 to firm up cakes
- While in the oven, mix the ingredients for the remoulade
- Put canola oil in pan, heat over medium heat, fry 3-5 min each side until golden brown, if they fry too quickly, lower heat
- Remove from pan, rest on paper towels, salt immediately
- Assemble the sandwich by putting the cake down first, then the tomato, then the lettuce, and spread your remoulade across the top of the bun