

Asian Crab cakes with Spicy Pineapple Aioli

www.KikkomanUSA.com

Yield: 6 entree'-size patties

2 cans (6 ounce ea) canned lump crab meat, well-drained and picked through
1 can (8 ounce) crushed pineapple, well drained and divided
1 1/2 cups panko breadcrumbs
1/2 cup Minute white rice, uncooked
6 tablespoons cornstarch
2 tablespoons vegetable oil
5 teaspoons mayonnaise
2 teaspoons sriracha sauce
1/2 cup mayonnaise
1 teaspoon soy sauce
1 clove garlic
1 egg, beaten
2 green onions, finely chopped

Prepare the rice according to package directions. Cool.

In a large bowl, combine the crab meat, one-half pineapple, rice, eggs, green onions, five teaspoons of mayonnaise, soy sauce and cornstarch. Gently mix..

Form cakes, pressing firmly. Coat the cakes with bread crumbs.

In a large skillet, pan fry the cakes until golden brown on both sides. Transfer the crab cakes to a paper towel-lined baking sheet to drain.

In a food processor, combine 1/2 cup of mayonnaise, hot chili sauce, remaining pineapple and garlic. Cover. Blend until smooth.

Serve the crabcakes with the pineapple sauce.

Per Serving (excluding unknown items): 1618 Calories; 145g Fat (77.1% calories from fat); 10g Protein; 87g Carbohydrate; 3g Dietary Fiber; 259mg Cholesterol; 1181mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 2 1/2 Fruit; 15 1/2 Fat.