

Appetizers

Spicy Crab Cakes

Food Network Magazine

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

Extra Virgin Olive Oil

3/4 pound jumbo lump crab meat

1/3 cup butter crackers (such as Ritz), finely crushed

3 tablespoons chipotle mayonnaise

1 large egg white, lightly beaten

1 tablespoon chopped fresh chives

1 teaspoon finely grated lemon zest

Kosher salt

chipotle mayonnaise (for topping)

chopped fresh chives (for topping)

Preheat the oven to 400 degrees.

Brush a 24-cup mini muffin pan (preferably nonstick) with olive oil.

In a large bowl, mix the crab meat, crushed crackers, mayonnaise, egg white, chives, lemon zest and 3/4 teaspoon of salt until combined. Fill the muffin cups with the crab mixture.

Refrigerate for 15 minutes.

Bake the crab cakes until warmed through and browned around the edges, 10 to 12 minutes. Remove from the pan.

Top with more chipotle mayonnaise and chopped chives.

Yield: 24 cakes

Per Serving (excluding unknown items): 18 Calories; trace Fat (1.1% calories from fat); 4g Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable.