

Southern Style Crab Cakes

Yield: 4 min
Total Time: 36 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-crab-cakes-recipe>

Ingredients:

- 1 pound lump crab meat top-quality
- 1 tablespoon unsalted butter
- 1/2 yellow onion medium, chopped
- 1/2 poblano chili stemmed, seeded and chopped
- 1 garlic clove minced
- 1 teaspoon salt
- 1/2 chili powder tso good, New Mexico orAncho is good
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon cayenne pepper
- 1 egg lightly beaten
- 1/4 cup mayonnaise
- 1 teaspoon whole grain mustard
- 1 dash Louisiana Hot Sauce
- 1 scallion white and green parts, chopped
- 2 tablespoons Italian parsley chopped
- 1/2 lemon juice of
- 3/4 cup fresh bread crumbs
- 2 tablespoons vegetable oil plus more as needed
- 1 jalapeno pepper small, stemmed, seeded, and finely chopped
- 2 scallions white parts only, thinly sliced
- 1 cup mayonnaise
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon crushed red pepper flakes
- 2 teaspoons red wine vinegar
- 1 lime juice of

Nutrition:

1. Calories: 580 calories

2. Carbohydrate: 37 grams
3. Cholesterol: 170 milligrams
4. Fat: 37 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 7 grams
8. Sodium: 1920 milligrams
9. Sugar: 8 grams

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