

Deviled Crab Bites with Remoulade Sauce

1lb lump crab meat
2 c bread crumbs (we make our own from fresh wheat bread)
2 cups mayonnaise
4 eggs
1 tsp dry mustard
2 tsp Worcestershire sauce
½ tsp hot sauce ½
tsp season salt
½ tsp old bay seasoning
½ cup diced bell pepper
½ cup diced celery
½ cup diced onion
4 tsp butter

Sauté bell pepper, onion and celery in butter until tender. Thoroughly combine all ingredients and spices except crab meat. Mix well. Pick through the crab meat checking for shells then fold crab meat into mixture. If the mixture appears too moist, add flour to properly combine. If the mixture appears too dry, add 1 egg. To deep fry: Preheat oil to 350 degrees. Using a 1 to 2 ounce cookie scoop, drop the mixture into the oil, like you would a hushpuppie. To pan fry: Preheat about ½” of oil in the bottom of a fry pan over medium high heat. Form the mixture in the shape of a ball (about an 1½ diameter). Place the crab bites in the fry pan and cook until dark brown then flip and cook the other side.

Remoulade Sauce

12 oz mayonnaise

3 tbsp olive oil

½ tbsp paprika

1tbsp horseradish

¼ c diced green onions

½ tbsp hot sauce

1tsp old bay seasoning

Mix all ingredients well.