

Betty's Crispy Crab Cake Sandwich



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In this video, Betty demonstrates how to make a Crab Cake Sandwich. The inspiration for this sandwich was two-fold. I recently uploaded Dill Pickle Remoulade Sauce, and, since that sauce is wonderful with seafood, I wanted you to have an easy seafood dish to use it on. Also, we recently visited Acres of Land Winery in Richmond, Kentucky for lunch, and Rick ordered a Crab Cake Sandwich. Some of you requested the Crab Cake Sandwich, but I chose the Sweet Potato Fries and the Cheesy Baked Potato Skins instead. So...this is for all of you who missed out on your favorite menu item from that trip! (I already have Kickin' Crab Cakes in bettyskitchen, if you prefer that version.)

Ingredients:

1 to 1 ¼ cups Italian-seasoned breadcrumbs, divided
1 egg, well beaten
3 tablespoons mayonnaise
1 tablespoon lemon juice
1 teaspoon Dijon mustard
½ teaspoon salt
¼ teaspoon ground red pepper
¾ to 1 pound white lump crab meat (I used [2] 6-oz. cans of canned white lump crab.)
2 tablespoons butter
6 onion sandwich buns
Dill Pickle Remoulade Sauce (You may use Tartar Sauce or Seafood Sauce.)

In a medium-sized mixing bowl, combine ½ cup Italian breadcrumbs, 1 beaten egg, 3 tablespoons mayonnaise, 1 tablespoon lemon juice, 1 teaspoon Dijon mustard, ½ teaspoon salt, and ¼ teaspoon ground red pepper. Mix until completely combined. Fold in (2) 12-oz. cans white lump crab meat (or ¾ pound fresh white lump crab meat). Shape crab mixture into 6 equally-sized patties. Dredge each pattie in the remaining Italian breadcrumbs that have been placed in a shallow bowl. At this point, you may chill the crab patties an hour or so (or even overnight). Melt 2 tablespoons butter in a large non-stick skillet over medium heat. Cook crab cakes about 3 minutes on each side, or until golden brown. Remove from skillet and drain on paper toweling. To serve, spread an onion sandwich bun with Dill Pickle Remoulade Sauce, place a browned crab