

FOOD & WINE

INSPIRATION SERVED DAILY



© Seth Smoot

Crisp Crab Cakes with Chipotle Mayonnaise

CONTRIBUTED BY [PRESTON CLARK](#)

ACTIVE: 25 MIN

• STAFF-FAVORITE

TOTAL TIME: 1 HR

SERVINGS: 4

These amazing, light and simple crab cakes are bound with [fish](#), not cracker crumbs, for a deep seafood flavor.

 [More Crab Recipes](#)

CRAB CAKES

1/4 pound skinless cod or flounder fillet, cut into 1/2-inch pieces

5 scallions, thinly sliced

3 jalapeños, seeded and minced

3 tablespoons fresh lemon juice

1 tablespoon chopped parsley

1/2 teaspoon cayenne pepper

3/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/2 cup mayonnaise

1 pound lump crabmeat, picked over

1 1/2 cups *panko* bread crumbs

1. In a mini food processor, puree the fish. Transfer to a large bowl and add the scallions, jalapeños, lemon juice, parsley, cayenne, salt, pepper and mayonnaise and mix thoroughly. Using a rubber spatula, gently fold in the crabmeat. Form the mixture into 8 cakes. Coat the cakes with the *panko* and refrigerate for 30 minutes.

2. In a small bowl, combine the mayonnaise, chipotle, lemon juice, Old Bay and mustard and season with salt and black pepper. Cover and refrigerate.

3. In a large nonstick skillet, heat 1/4 inch of olive oil until shimmering. Add the crab cakes and cook over moderate heat until browned and heated through, about 3 minutes per side. Serve the crab cakes with the chipotle mayonnaise.

MAKE AHEAD The chipotle mayonnaise can be refrigerated for up to 3 days.

FROM [STAR COOKIES, THE BEST SUGAR COOKIE RECIPES](#)

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CHIPOTLE MAYONNAISE

3/4 cup mayonnaise

1 chipotle chile in adobo, seeded and minced

1 tablespoon fresh lemon juice

1 teaspoon Old Bay Seasoning

1 teaspoon Dijon mustard

Salt and freshly ground pepper

Pure olive oil, for frying