

# Crab Fritters



**Author:** Bob and Robin Young

**Cooking Time:** 30 minutes

**Start to Finish Time:** 1 hour

**Preparation Time:** 30 minutes

**Categories:** Main Dish - Seafood

**Servings:** 6

**Description:** While perfect as a starter, there is nothing I like or better for an easy lunch than a batch of these fritters served with salad.

## **Ingredients -**

**1 lb Crab Meat, you can also use smoked, flaked salmon**

**1 c Panko, or 1/2 c Coconut Flour**

**1/2 med Red Onion, diced fine**

**1 med Poblano Pepper, seeds and ribs removed and diced fine**

**2 T Coriander, fresh and chopped**

**1/2 Lemon, juiced**

**1/2 c Mayonnaise**

**2 lg Eggs, lightly beaten**

**1 1/2 T Old Bay Seafood Seasoning**

**2 T Worcestershire sauce**

**Coconut Oil or Crisco, for frying**

## **Directions -**

**Combine and mix all ingredients except the oil in a large bowl and form it into a ball and let it rest covered in the fridge for 1 hour minimum.**

**Heat 1 T Oil in a frying pan over medium heat. Shape patties using 2 tablespoons of the mixture and place into the pan, leaving about 1 inch between each. Cook on each side until golden brown, about 3 minutes per side. Remove and drain on a paper towel.**

**Repeat with the remaining mixture, adding more oil to the pan as needed.**

**Serve fritters hot with your favorite seasonal fresh salad and tartar sauce; mix 1/2 cup Mayonnaise and 1/2 cup green tomato relish, 3 T Chili Sauce and 1 T Prepared Horseradish.**

**Source:** Adapted From: <http://jimmyboswell.com/foodblog/crab-fritters/>