

Gameday Crab Balls



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Start to Finish Time: 1 hour 32 minutes

Preparation Time: 1 hour 20

Cooking Time: 12 minutes

minutes

Categories: Gameday

Source: Adapted From: Imnspired Taste Net

Yield: 24 2 oz balls

Ingredients

1 lb Jumbo Lump or

Bacakfin Lump

Crabmeat, Blue crab if
you can find it

1 1/4 c fresh

Breadcrumbs

1 T fresh Chives, diced

1 T Italian Parsley,
minced

1/4 c Mayonnaise

1 lg Egg

1 1/2 t Old Bay Seasoning

1 T Dijon Mustard

1 T Worcestershire

Sauce

1/4 c Vegetable Oil

1 T Butter

Directions -

Drain the crabmeat, if necessary, and pick through it for any rogue shells. Toss the cracker crumbs, chives, parsley and crabmeat together, using your fingers to gently break apart some of the lumps. By hand, gently mix the mayonnaise, egg, mustard, Old Bay seasoning and Worcestershire sauce together then stir into the crab mixture until mixed. It will look somewhat loose. Cover with plastic wrap and refrigerate for 1 to 3 hours.

Form into balls using 2 T of the mix. Roll in your hands to make into balls or use a 2 oz scoop. Using a scoop would make them more consistently the same size.

In a 12-inch nonstick or cast iron skillet, heat the oil over medium heat. When the oil shimmers, add the crab balls to the pan. Cook until the underside of the balls are dark golden brown, 4 to 6 minutes. Carefully turn the balls, reduce the heat to medium-low, and add the butter. Continue cooking until the second side is well browned, 4 to 6 minutes.

You can make a simple tartar sauce by combining mayonnaise, horseradish and chiloli sauce to dip the crab balls in.