



Crab Cake Sliders

Yield: 16 sliders

Ingredients:

Buns:

16 1.1 oz. Soft Dinner Rolls Item
Olive oil (for brushing rolls)
Old Bay[®] seasoning (topping rolls)

Crab Cakes:

Olive oil (for frying)
17 oz crab meat
½ teaspoon garlic (minced)
1 egg
2 ½ tablespoons Mayonnaise
1 ½ teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
1 ½ teaspoons old bay seasoning
½ teaspoon salt
¼ cup diced celery
2 tablespoons chopped parsley

½ cup pretzel/bread crumbs

Slaw:

2 cups shredded celery (peeler)
1 cup red onion (thin sliced)
1 lemon (juiced)
¼ teaspoon salt

Tartar Sauce:

1 cup mayonnaise
2 tablespoons red onion (minced)
2 tablespoons Pickles (minced)
½ teaspoon capers (minced)
2 tablespoons lemon juice
½ teaspoon garlic (minced)
1 tablespoon pickle juice
¼ teaspoon pepper

Directions:

1. Take out frozen rolls and arrange them on a parchment lined sheet pan. Cover with plastic wrap and let thaw for about 1 hr.
2. In a small mixing bowl combine all tartar sauce ingredients and whisk until well incorporated. Cover with plastic wrap and let sit in the refrigerator.
3. In a small mixing bowl toss together slaw ingredients, cover with plastic wrap and keep in the refrigerator.
4. When rolls are thawed let them proof covered some place warm until they double in size. Then brush with olive oil, sprinkle with old bay and bake for 14 minutes @375°F. Let cool then slice ½ inch from bottom with a serrated knife.
5. In a large mixing bowl combine crab cake ingredients. Form patties about 3" in diameter.
6. In a frying pan, heat about ¼ inch olive oil medium heat and begin cooking crab cakes. Once golden brown on the bottom, flip and repeat for all. Put cooked cakes on sheet pan.
7. Build Slider as such: bottom bun, tartar sauce, crab cake, slaw, tartar sauce, top bun.

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Recipe and photo courtesy of J&J Snacks