

# ANNA

## Crab cakes with Chipotle mayo

Crispy and delicious crab cakes with chunky crabmeat, a spicy Chipotle dip and just the right balance of flavour.

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### Ingredients

2 cans (120 g) chunk crabmeat, drained  
1/3 cup frozen corn, thawed  
¼ cup sliced green onions  
2 tablespoons chopped flat leaf parsley  
1/3 cup mayonnaise  
2 teaspoons fresh lime juice  
1 teaspoon Dijon mustard  
½ teaspoon sea salt  
¼ teaspoon freshly ground pepper  
1 egg, slightly beaten  
2/3 cup dry breadcrumbs  
Canola oil, for fryinG

### Chipotle mayo

½ cup mayonnaise  
2 teaspoons fresh lime juice  
1 tablespoon minced canned Chipotle peppers in adobo sauce

Sea salt and freshly ground pepper, to taste

### Preparation

For Chipotle mayo, in small bowl combine all ingredients. Cover and chill; can be stored in refrigerator up to 2 days.

For crab cakes, in medium bowl combine crabmeat, corn, green onions, parsley, mayonnaise, lime juice, mustard, salt, pepper, egg and 1/3 cup breadcrumbs. Place remaining breadcrumbs in shallow dish. Form crabmeat mixture into 2-inch balls; flatten slightly. Roll in breadcrumbs and place on parchment lined baking sheet. Chill 30 minutes.

In large nonstick skillet, heat oil over medium- high heat; cook crab cakes 3 minutes per side or until golden. Repeat with remaining crab cakes. Drain on paper towel, cool and place on parchment lined baking sheet; cover and freeze until hardened. Transfer to airtight container and freeze up to one month.

To serve, preheat oven to 400°F. Place frozen crab cakes on parchment lined baking sheet. Bake 10 to 12 minutes, or until heated through. Serve with Chipotle mayo. Makes 14.