

Crabcakes and Roasted Corn with Chili Lime Butter



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: minutes
Cook Time: minutes

Ingredients

- 1 lb of Crab Meat (which ever kind you like, I use the claw meat)
- ¼ cup of Regular Bread Crumbs
- 2 Tbsp of Fresh Parsley, chopped
- 3 Tbsp of Mayo
- 1 Egg
- 1 tsp Dijon Mustard
- 1 Tbsp Fresh Lemon Juice
- 1 Tbsp of Old Bay Seasoning
- Salt and Pepper, to taste
- 2 Tbsp of Olive Oil (plus more for frying)
- 2 cups of Panko Bread Crumbs
- 1 Large Shallot, finely minced
- ¼ cup of Red Bell Pepper, very finely chopped
- ¼ cup of Celery, very finely chopped.

For the corn:

- 4 Ears of Corn, not cleaned. They need to be in the husk.
- 1 Stick of Unsalted Butter, softened
- 2 tsp of Chili Powder
- Zest of 1 Lime
- Salt and Pepper, to taste

1) In a small skillet over medium heat, sauté the shallot, pepper and celery with the 2 tbsp of olive oil until tender. About 5 minutes or so. Let it cool for about 10 minutes.

2) In a large bowl mix together all of the ingredients except for the crab meat and panko bread crumbs. Mix everything to combine and add in the crab. Gently fold in the crab meat making sure you dont break it to much. Cover with plastic wrap and pop it in the fridge for about 35 minutes.

3) Preheat about ½ cup of olive oil in a non stick skillet over medium high heat. Put the panko bread crumbs on a large plate and set aside.

4) Take the crab mixture and gently form medium size crab cakes (you should be able to get 6 or 7 out of this mixture but you can definitely make these bite size for an appetizer) and dredge them in the panko bread crumbs shaking off any excess. Fry for a couple minutes on each side or until golden crispy on both sides. Serve with a fabulous tartar sauce and enjoy!

If you dont want to bread them in the panko bread crumbs then dont bother, they are delicious either way!

For the corn, preheat your oven to 350 degrees and place the corn in the oven directly on the rack in the husk and everything. This is the best way to cook corn, I promise. It just makes it so incredibly sweet and delicious.

In a small bowl mix together the butter, chili powder, lime zest and season with salt and pepper to taste. Smear on the cooked corn and dig in!

The chili lime butter is a great thing to have on hand. Its great to jazz up any roasted or steamed vegetable but it is also great on grilled fish, chicken, or even steak. Give it a try I promise it will not go to waste. One of the things I love to do is to stuff it under the skin of a whole chicken and it makes the meat taste divine after it has roasted.

