



Tortilla Crab Cake Sliders

Prep Time: 40 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

15 each 6" Fry-Ready Tortilla (37186)
2 lbs. Crab Meat , canned , drained
1 1/2 cups Crackers , pulverized
3 each Green Onions , finely chopped
1/4 cup Red Onion , finely chopped
1 cup Bell Pepper , finely chopped
1/2 cup Mayonnaise
2 each Eggs , whole
2 tsp. Worcestershire Sauce
2 tsp. Dry Mustard
2 each Lemons , juiced and zested
1 Tbsp. Hot Sauce
1/2 tsp. Garlic Powder
2 dashes Cayenne Pepper
1 lb. Panko Breadcrumbs
2 each Eggs , beaten
Remoulade Sauce , see related recipe

Directions:

1. Pre-heat deep fryer to 350°F.
2. Using a 1½ circle cookie cutter, cut 8 rounds out of each tortilla ending up with a total of 120 circles.
3. In a large bowl, mix together remaining ingredients, except for panko breadcrumbs, 2 beaten eggs, and remoulade sauce.
4. Using a #60 scoop, portion the mixture into 60 equal size small spheres.
5. Place each crab mixture sphere on top of one of the tortilla circles, top it off with another tortilla circle and press so that the sphere becomes the same diameter as the tortillas on top and bottom, creating a mini crab cake slider.
6. Line a large sheet tray with a damp towel, place all the crab cakes sliders on top and cover with another damp towel. Refrigerate for at least ½ hour, this will help the tortilla get a little bit moist and to adhere to the crab mixture.
7. To plate: Remove five crab cake sliders from the fridge, dip sliders in beaten eggs and roll only the edges of slider in the panko bread crumbs. Fry until crispy, golden and cooked through, about 3 minutes. Serve



Recipes

MISSIONFOODSERVICE.COM

Remoulade Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/8 cup Mayonnaise
- 1/8 cup Creole Mustard
- 1/4 tsp. Smoked Paprika
- 1/4 tsp. Worcestershire Sauce
- 1/8 tsp. Lime Juice
- 1/8 tsp. Cajun or Creole Seasoning
- 1/6 tsp. Prepared Horseradish
- 1/8 tsp. Pickle Juice , dill or sweet
- 1/8 tsp. Hot Sauce
- 1/8 each Clove Garlic , minced

Directions:

1. Mix all the ingredients together in a medium bowl.
Reserve refrigerated.