



Recipes

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Tortilla Crusted Crab Cakes with Zesty Chipotle Sauce

Serves 20

Ingredients:

- 2 cups Mission® 6" Yellow Corn Tortillas (06942)
- 4 Tbsp. Masa Harina (corn tortilla mix)
- 4 cups Lump Crab Meat
- 1 cup Red Bell Pepper , finely chopped
- 3/4 cup Mayonnaise
- 3/4 cup Cilantro Leaves, chopped
- 1/2 cup Green Onion , sliced
- 1 1/2 Tbsp. Lime Juice
- 4 tsp. Lemon Zest
- 2 Tbsp. Oregano , fresh, minced
- Salt and Pepper to taste
- 2/3 cup Poblano Chile roasted, finely diced
- 3 cups Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (10854) , fried
- 2 Eggs , beaten
- Zesty Chipotle Sauce (see Related Recipe)

Directions:

1. In a food processor or blender, process corn tortillas to a crumb.
2. Spread masa harina and ground corn tortillas on heavy baking sheet. Bake at 350°F until lightly toasted, stirring occasionally, about 10-12 minutes. Cool.
3. In a large bowl, mix together crabmeat, red bell pepper, mayonnaise, cilantro, green onions, lime juice, lemon zest, oregano, poblano chilies, season with salt and pepper.
4. Mix in masa harina and tortilla mixture until well incorporated. Shape crab mixture into 20- 2.5 inch-diameter patties, using about 1/3 cup mixture for each. Set aside in refrigeration.
5. In a food processor, process tortilla chips until completely crushed. Set aside.
6. Dip each crab cake into beaten eggs and then into crushed tortilla chip mixture to coat.
7. To cook crab cakes, fry patties in a large heavy skillet over medium-high heat. Cook in batches and until browned and heated through, about 2 minutes per side. Transfer to paper towels to cool. Serve with Chipotle Sauce (See Related Recipes).



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Chipotle Sauce

Serves 1

Ingredients:

- 12 oz. (1 1/2 cup) Mayonnaise
- 1 oz. (2 Tbs.) Lime Juice
- 4 oz. (1/2 cup) Roasted Red Bell Peppers , from a jar, chopped
- 1 oz. (2 Tbs.) Chipotle Chile
- 1/4 oz. (2 Tbs.) Cilantro Leaves

Directions:

1. In a food processor, process all ingredients until smooth. Serve with crab cakes. Cover and refrigerate.