

# Crab Cake Sliders Recipe

Makes 12-16 Crab cake sliders

## Ingredients:

- 1 egg, beaten
- 2 Tbs Mayonnaise
- 1 tsp Prepared Mustard
- 1/2 tsp dry mustard (Colemans)
- 2 tsp Old Bay Seasoning
- 2 tsp dry parsley flakes
- 12-14 crushed Ritz crackers
- One pound crab meat (lump is best, but special works fine as well)
- Canola oil

## Instructions:

1. In a large bowl, combine the egg, mayonnaise, both mustards, Old Bay and parsley.
2. Stir in the crushed Ritz crackers. (Add more crackers if mixture is too wet)
3. Once blended, gently fold in the crab meat.
4. Form into patties about 2 inches in diameter and 1/2" thick.
5. Place patties on waxed or parchment paper lined baking sheet and place in freezer to flash freeze for 20-30 minutes.
6. In a large skillet, heat 1/4 to 1/2 inch of canola oil til it shimmers, and pan-fry crab sliders on each side until golden brown.
7. Drain on paper towel and serve warm with saltine crackers, cocktail or tartar sauce.

## Cocktail sauce recipe:

1/2 cup Heinz Chili Sauce

1-3 Tbs prepared horseradish, to your heat level preference.

Originally posted on: <http://hotsaucedaily.com/crab-cake-slider-recipe/>