

## Green Chile Crab Cakes with Horseradish Sauce Recipe

Prep	Cook	Total Time
15 mins	30 mins	45 mins

A New Mexico twist on the almighty crab cake. Chunks of crab fried up with roasted green chile into a mouthwatering and spicy treat.

"\*" See Kitchen Notes for more information or links to special ingredients.



Course: Fish and Seafood, Main Course

Cuisine: American, New Mexico

Yields: 4 - 6 cakes

Recipe Author: MJ of MJ's Kitchen

### Ingredients

- o 1 ½ cup crab meat, chunky bits
- o 1 cup stale bread crumbs, run through blender until coarse\*
- o ¼ cup minced onion
- o ¼ cup minced bell pepper, any color
- o ¼ cup roasted green chile, peeled and chopped\*
- o 1 tsp. dry mustard
- o ½ tsp. red chile powder
- o 1/8 tsp. garlic powder
- o Dash of salt
- o 1 small egg, beaten lightly
- o 1 Tbsp. fresh parsley or cilantro, chopped
- o ½ tsp. Worcestershire sauce
- o Canola oil for frying
- o Wedges of lemon or lime

### Instructions

1. Mix together all of the ingredients (except for the canola oil and lemon/lime) in a large bowl.
2. Divide the batter to make 4 - 6 crab cakes\* and shape cakes, pressing firmly and squeezing out excess liquid. Set in the refrigerator while you make the horseradish sauce and heat up the oil.
3. Make the horseradish sauce (recipe below) and refrigerate. (This step could be done way ahead of time.)
4. Pour about 1/4" of oil in a skillet and heat over medium heat.
5. When the oil is hot (~325°F), fry the crab cakes about 4 minutes to a nice brown color, then carefully flip and cook another 4 minutes or until brown. (I like the exterior of my cakes a little crispy so I go for a rich brown.)
6. When done, remove from the oil and place on paper towels or a paper bag to drain.

7. Spread a little horseradish sauce on the plate and top with a crab cake. Squeeze juice from a wedge of lime over the crab cake. Enjoy!

## Kitchen Notes

*Breadcrumbs* – I usually use the heels of a loaf of bread, but have also used panko breadcrumbs and even 1 cup crushed Ritz crackers. Be sure to blend the bread crumbs to a medium texture. You don't want the bread crumbs so coarse to where you know there are breadcrumbs in the crab cakes, nor too fine to where it makes the cakes gummy. You want them *just right*.

*Green Chile* – As I admitted with great hesitation earlier, the green chile is actually optional if you don't like or can't handle spicy food. However, if you do want a little spice in your crab cakes, then you could add just about any type of chile that you want. Just use your favorite chile pepper – raw or roasted – either way works. Be sure to squeeze out as much moisture as possible before adding to the crab cake mixture.

*Size of the crab cake* – The larger and thicker the crab cakes are, the longer it will take them to cook and the harder it is to turn them without having them fall apart. I usually make 5 cakes from this batch which are the perfect size for Bobby and me. You could make smaller cakes (6 to 8) for a dinner party's appetizers. Just keep an eye on them because they'll cook pretty fast if they are thinner and smaller.

*The Horseradish sauce* – I've serve these green chile crab cakes with lots of different sauces, but the horseradish sauce is our favorite. You don't have to use much because the cakes have enough flavor of their own. However, a bit of sauce makes a nice finish. Other ideas for a sauce include tartar sauce, a Thousand Island type dressing, remoulade sauce, my [catfish dipping sauce](#), or what my SIL uses – a roasted pepper sauce.