

# Jalapeno corn crab cakes

**Category:** Appetizer

**Servings:** 4

**Rating:** 10

**Source:** Bon Appetit, January 1987

## Description:

This is Stef's all time favorite appetizer. Murphy-Goode Fume Blanc is a great wine to serve with it.

## Ingredients:

mayonnaise	1/4 cup
egg	1
corn	1/3 cup cooked kernels
red bell pepper	1/4 cup, diced
anaheim chili	1/4 cup diced
red onion	2 tablespoons, diced
dry mustard	1 teaspoon
white pepper	1/2 teaspoon
worcestershire sauce	to taste
cayenne pepper	to taste
bread crumbs	3/4 cup
crabmeat	8 ounces
butter, unsalted	1 tablespoon
vegetable oil	1 tablespoon
pickled baby corn	
lemon	wedges
pickled jalapeno peppe	
sub-recipe	Jalapeno Tartar Sauce

## Instructions:

Blend mayonnaise and egg in a large bowl. Mix in corn kernels, bell peppers, Anaheim chilies, onion, mustard, white pepper, Worcestershire sauce, and cayenne. Stir in breadcrumbs. Fold in crabmeat. Shape mixture into patties, using 1/4 cup for each. Melt butter with oil in a heavy large skillet over high heat. Add crab cakes and cook until lightly browned, 2 to 3 minutes per side. Garnish with corn, lemon wedges and chilies. Serve with tartar sauce.