

Crab Fritters with Lemon Mayonnaise

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Ingredients

1 lb. lump crab meat (canned works great)
1 clove garlic – minced
1 stalk celery – minced
1 egg
1/2 med. onion – minced
1/2 med. roasted green bell pepper – minced
1/4 cup minced roasted red bell peppers
1/4 cup minced fresh parsley
1/3 cup self-rising corn meal
1/3 cup self-rising flour
1/4 cup buttermilk
1 tsp. baking powder
1 tsp. hot sauce
1/2 tsp. Cajun seasoning
salt and pepper – to taste

Directions

Combine all ingredients; mix well.

Drop heaping Tablespoonfuls of mixture into hot oil and fry until golden brown.

Lemon Mayonnaise:

1/4 cup real mayonnaise
1 tsp. chopped fresh chives
1/4 tsp. lemon zest
1/2 lemon – juice of
1 tsp. Dijon mustard

Combine all ingredients; mix well.