

# Crab Fritters with Lemon Mayonnaise

written by The Recipe Exchange | June 2, 2015

## **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.