

Crispy Crab Appetizer

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Ingredients

- 1 pound fresh crab meat
- 3 slices of white bread, crust removed
- 1 egg beaten
- 1 tablespoon mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 tablespoon Old Bay Seasoning
- 1 tablespoon parsley

Directions

Make breadcrumbs in food processor so they are chopped up fine. In a large bowl, mix together egg, mayonnaise, mustard, Worcestershire sauce, parsley, and Old Bay seasoning. Add breadcrumbs and crab meat and mix by hand to avoid breaking up too many of the lumps. You may need to break up the very large lumps however so the crab balls will stay together. Shape into 24 balls and fry in batches in hot oil until golden brown, turning once. Drain on paper towels. Serve with your favorite sauce or don't use any!