

Crawfish Cakes with Chipotle Tartar Sauce

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Ingredients

Tartar sauce:

2 dried chipotle peppers
1/2 cup prepared mayonnaise
1 tablespoon chopped green onions
Juice of 1 lemon
Salt and pepper

Crawfish Cakes:

2 tablespoons plus 1 teaspoon oil
1 cup shelled crawfish tails
2 tablespoons each chopped onion, red pepper and celery
1/2 teaspoon chopped garlic
Creole spice
1 egg
1/2 cup dry bread crumbs
Chopped parsley, for garnish

Directions

Make tartar sauce: In a cast-iron skillet over high heat pan roast peppers, toasting them on all sides, until smoky and slightly charred. Chop finely. In a small bowl combine with remaining sauce ingredients. Adjust seasonings, to taste, with salt and pepper.

In a saute pan heat 1 teaspoon oil, add chopped onion, red pepper and celery, and toss and cook 2 minutes until tender. Remove pan from heat and add garlic, crawfish meat, and 1 teaspoon Creole spice or to taste. Transfer to a mixing bowl and set aside to cool. Mix in egg and enough bread crumbs for mixture to bind; adjust seasonings to taste with salt, pepper and Creole spice. Form into 4 equal patties and flatten to 3/4-inch thick. Heat remaining oil in a saute pan and cook cakes on both sides until brown and crispy. Serve garnished with parsley and a dollop of tartar sauce.