

Crab Burgers w/ Sherry Mayonnaise Jalapeno Coleslaw Key Lime Pie



Summer is almost here, and although our annual trip to Myrtle Beach isn't scheduled until July, my taste buds are ready for seaside fare! Crab burgers at our favorite summer spot are simply crab cakes served on a bun with lettuce and tomato. This version of crab cakes contains lots of crab with a little binding of egg, mayonnaise, and breadcrumbs. Seasonings include chopped fresh parsley, Worcestershire sauce, Dijon mustard, salt and pepper. The Crab Burgers are coated in finely crushed potato chips, which gives them just the right crunch on the outside. Once prepared, the burgers are cooked in a frying pan. Ask your seafood purveyor to supply you with jumbo lump crabmeat for the very best Crab Burgers! Serve your Crab Burgers on good quality hamburger buns with lettuce and juicy Beaufort tomatoes. I've included a recipe for a simple Sherry Mayonnaise that is a wonderful compliment to these special burgers. Jalapeno Coleslaw is the perfect side dish. And, easy Key Lime Pie is a great and refreshing dessert!

Crab Burgers

16 ounces jumbo lump crabmeat, picked over to remove shells and cartilage
1/2 cup bread crumbs
2 eggs, beaten
5 tablespoons mayonnaise
2 tablespoons chopped fresh parsley
2 teaspoons Worcestershire sauce
2 teaspoons Dijon mustard
1 teaspoon salt
1/2 teaspoon black pepper
2 cups finely crushed potato chips
2 tablespoons vegetable oil
4 hamburger buns
Lettuce
Sliced tomato
Sherry Mayonnaise

Combine the breadcrumbs, egg, mayonnaise, parsley, Worcestershire sauce, mustard, salt, and pepper in a medium bowl. Gently fold in the crabmeat, coating well with the other ingredients but not breaking up the lumps. Pat into 4 burgers. Place the potato chips in a shallow bowl and dip each crab burger in the chips to coat well. Preheat frying pan to medium-high heat. Add the oil and fry the crab burgers for 3 to 5 minutes per side. Place the crab burgers on the buns along with the lettuce, tomato, and Sherry Mayonnaise. Serves 4.

Seaside Supper

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Sherry Mayonnaise

1/2 cup good quality mayonnaise
2 tablespoons ketchup
2 green onions, finely chopped
2 tablespoons dry sherry
1 teaspoon Dijon mustard
Salt
Pepper

Hot pepper sauce

Combine first five ingredients in a small bowl. Mix well. Season to taste with salt, pepper, and hot pepper sauce. Cover and refrigerate until ready to use. Makes 3/4 cup.

Jalapeno Coleslaw

1/3 cup sour cream
1/3 cup mayonnaise
2 tablespoons red wine vinegar
2 tablespoons vegetable oil
1 clove garlic, minced
1/4 cup chopped pickled jalapeno pepper
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon sugar
1 (16-ounce) bag coleslaw mix

Combine first 9 ingredients in a large bowl; add coleslaw mix, tossing to coat. Cover and chill. Serves 6.

Key Lime Pie

1 pre-baked graham cracker pie crust
1 (14-ounce) can sweetened condensed milk
1 (10-ounce) carton frozen whipped topping
1 can frozen limeade, thawed

Combine sweetened condensed milk and limeade. Fold in whipped topping. Spoon into pie shell. Refrigerate. Garnish with fresh lime slices. Serves 6 to 8 .

The writer owns Catering by Debbi Covington and is the author of the cookbook, Dining Under the Carolina Moon. Debbi may be reached at 525-0350 or by email at covingtoncats@embarqmail.com.