
Zapps Crab Cakes

From the Kitchen of Brett Broussard

1 pound lump crabmeat
1 tablespoon butter
1/2 small red onion, finely chopped
2 cloves garlic
1/2 teaspoon chili powder
1/8 teaspoon cayenne pepper
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1 egg lightly beaten
1/4 cup mayonnaise (Duke's)
1 teaspoon dijon mustard
1 green onion, thinly chopped
1 tablespoon lemon zest
2 tablespoons fresh parsley
1/2 cup Panko
3/4 cup Zapp's voodoo chips (crushed)
2 tablespoons canola oil

Melt the butter in a medium sized skillet over medium heat. Add the onion, garlic, chili powder, cayenne, and salt. Cook until the onion is translucent and cooked through, about 5 minutes. Remove from heat. Pour the onion mixture into a large mixing bowl and add the black pepper. Cool briefly, 10 minutes, before proceeding with the recipe. To the large bowl with onions, add crab, egg, mayonnaise, mustard, green onion, lemon juice, parsley, and mix together briefly, hands are best here as you don't want to overwork the crab mixture. Add 1/4 cup Zapp's to the crab mixture and mix together briefly until incorporated.

Using a 1/4 cup measuring cup, form the crab mixture into cakes and refrigerate on a plate or baking sheet for at least 30 minutes. Note, you will have a hard time keeping the mixture together since there is such minimal binder, this can be a pain at this stage but directly corresponds to the delicious final product. Once our crab cakes are chilled, heat oil in a cast iron skillet or non-stick pan over high heat. Add the remaining 1/2 Zapp's and Panko bread crumbs to a shallow bowl and carefully dredge the crab cakes in the bread crumbs, remember the cakes are delicate and may have a tendency to fall apart, this is not a problem. When the oil is hot, reduce to medium heat and fry the crab cakes in batches, they should cook approximately 4 minutes per side and turn golden brown. Do not overcrowd the pan as this will cause the crab cakes to cook at a lower temperature, and absorb more oil as they cook. You can put the finished crab cakes in a warmed oven to sit until you have cooked them all. Add more oil to your pan as necessary to complete the cooking process with all our crab cakes. Serve hot with remoulade sauce on the side for dipping.
