

FRITOS® Crab Cakes With Red Chile Lime Aioli



Ingredients

- 1 Tbsp. Canola Oil
- 1/2 cup Yellow Onion, minced
- 1/8 cup Red Bell Pepper, minced
- 1 lb. Lump Crab Meat
- 1 cup Mayo
- 3/4 cup Fritos® Original Corn Chips
- 4 tbsp. Cilantro, chopped fine
- 1 tbsp. Kosher Salt
- 1/2 tbsp. Black Pepper
- 2 tbsp. Lime Juice
- 1 oz. vol. RED CHILE LIME AIOLI
- 4.25 tbsp. RED CHILE LIME AIOLI
- 1 tbsp. Dijon Mustard
- 1 tbsp . Red Wine Vinegar
- 2 each Egg Yolk
- 4 chipotles Chipotle in Adobo Sauce
- 3/4 tbsp. Salt
- 1/2 tbsp. Black Pepper
- 1 tbsp. Canola Oil



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

8 Crab
Cakes

Made with



Fritos® Original Corn Chips

How to make it

1. In a small sauté pan, over medium heat, heat the canola oil for 2-3 minutes. Add the onions and red bell peppers. Sauté for 3 to 4 minutes, avoiding color. Reserve the onions and peppers to the side. Rinse and squeeze the lump crab, place in a stainless steel bowl with mayo, FRITOS®, cilantro, salt, and pepper. Once the onions and pepper have cooled, add to the crab, and mix thoroughly, trying to maintain some large particulates of crab. Form

into bite size crab cakes. Squeeze the lemon juice over the top. Pan or deep fry.

2. To Serve: Place Crab Cakes onto a plate and dot each crab cake with the RED CHILE LIME AIOLI.
3. Serve the rest of the Aioli on the side.

[title]RED CHILE LIME AIOLI

5. Place all ingredients in a food processor except for the canola oil. Turn the food processor on and slowly drizzle the oil to form an emulsification.