



## Air Fryer Crab Cakes

### Description

### Ingredients

#### FOR CRAB CAKES

- 1 large egg
- 1/4 c. mayonnaise
- 2 Tbsp. minced chives
- 2 tsp. Dijon mustard
- 2 tsp. Old Bay seasoning
- 1 tsp. finely grated lemon zest
- 1/2 tsp. kosher salt
- 1 lb. jumbo lump crab meat, picked over
- 1 c. Saltine cracker crumbs (from about 20 crackers)
- Olive oil cooking spray

#### FOR TARTAR SAUCE

- 1/2 c. dill pickle, finely chopped
- 1/4 c. mayonnaise
- 1 Tbsp. finely chopped shallot
- 2 tsp. capers, finely chopped
- 1 tsp. chopped fresh dill
- 1 tsp. fresh lemon juice
- 1/4 tsp. Dijon mustard
- Hot sauce and lemon wedges, for serving

## Directions

- 1. Step 1 **Crab Cakes:** In a large bowl, whisk egg, mayonnaise, chives, mustard, Old Bay, lemon zest, and salt. Fold in crab meat and cracker crumbs until combined.
- 2. Step 2 Form crab mixture into 8 patties (you can refrigerate patties up to 4 hours).
- 3. Step 3 Spray an air-fryer basket and tops of crab cakes with cooking spray. Arrange crab cakes in a single layer in basket. Cook at 375°, flipping halfway through, until deep golden brown and crisp, 12 to 14 minutes.
- 4. Step 4 **Tartar Sauce:** In a medium bowl, stir pickles, mayonnaise, shallot, capers, dill, lemon juice, and mustard.
- 5. Step 5 Serve crab cakes warm with hot sauce, lemon wedges, and tartar sauce.

## Category

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