

Zucchini Crabless Crabcakes Recipe

I love Crabcakes, so here's one with zucchini (crabless) that's pretty good. My wife hates shellfish so I make this for her and add in crabmeat with the zucchini for me.



- 2 cups grated zucchini
- 1 egg, beaten
- 2 tablespoons butter, melted
- 1 cup bread crumbs
- 1/4 cup minced onion
- 1 teaspoon Old Bay Seasoning
- 1/4 cup all-purpose flour
- 1/2 cup vegetable oil for frying

In a large bowl, combine zucchini, egg, and butter or margarine. Stir in seasoned crumbs, minced onion, and seasoning. Mix well. Shape mixture into patties and dredge in flour. In a medium skillet, heat oil over medium high heat until hot. Fry patties in oil until golden brown on both sides. Serve with Remoulade Sauce. If you really love crabcakes, you can add a little canned crabmeat.

Cajun Style Remoulade Sauce

- 1/4 of a large red pepper
- 1/2 stalk of celery
- 1 green onion (including all the green)
- 1/4 cup of fresh parsley leaves
- 3/4 cup of mayonnaise
- 2 tbs of dijon mustard
- 2 tbs of ketchup
- 2 tbs of horseradish
- a couple shakes of worstershire sauce
- a couple shakes of tobasco sauce
- 2 tsp of paprika
- 1/4 tsp cayenne pepper



from: <http://jughandlesfatfarm.com/>

Puree in food processor or blender until smooth.