



Crab Cake Sliders

READY IN



110 min.

SERVINGS



15

CALORIES



316 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 10 strips bacon
- 1 large eggs
- 15 servings kosher salt
- 1 lemon zest finely grated
- 1 pound lump crab meat
- 0.5 cup mayonnaise
- 1 teaspoon old bay seasoning
- 15 servings pepper freshly ground
- 18 potato buns mini

- 15 servings onion diced red sliced for topping
- 2 tablespoons butter unsalted melted plus more for brushing
- 1 teaspoon worcestershire sauce
- 1 teaspoon mustard yellow

Equipment

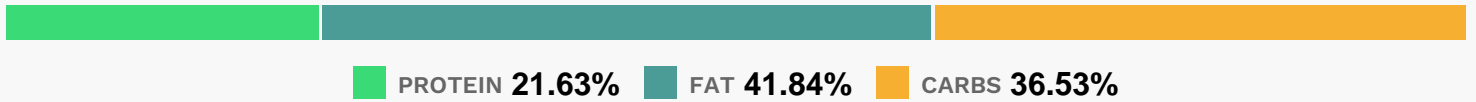
- bowl
- frying pan
- baking sheet
- paper towels
- oven
- whisk
- broiler

Directions

- Prepare the crab cakes: Tear 3 buns into small pieces to make about 3/4 cup; put in a medium bowl.
- Whisk 2 tablespoons mayonnaise, the melted butter, egg, Old Bay, Worcestershire sauce, mustard and 1/4 teaspoon salt in another bowl.
- Add the mayonnaise mixture to the bun pieces and stir to combine; let sit 10 minutes, then gently fold in the crabmeat.
- Brush a baking sheet with butter. Tightly pack the crab mixture into 15 small patties and arrange on the prepared baking sheet; refrigerate at least 1 hour or overnight.
- Meanwhile, preheat the oven to 350 degrees F. Arrange the bacon on a rimmed baking sheet in a single layer and bake until golden and slightly crisp, about 20 minutes.
- Transfer to a paper towel-lined plate, reserving 1 tablespoon of the drippings. Break each piece of bacon into thirds; set aside.
- Combine the remaining 1/2 cup mayonnaise, the lemon zest and the reserved bacon drippings in a bowl; season with salt and pepper.
- Preheat the broiler. Arrange the remaining 15 buns cut-side up on a baking sheet; brush with butter and broil until golden.

- Transfer the crab cakes to the broiler and cook, rotating the pan as needed, until golden and warmed through, about 6 minutes.
- Spread the cut sides of the buns with some of the lemon mayonnaise.
- Sprinkle with diced red onion.
- Serve the crab cakes on the buns with tomatoes, lettuce and the bacon.
- Serve with pickles.
- Photograph by Con Poulos

Nutrition Facts



Properties

Glycemic Index:7.6, Glycemic Load:0.03, Inflammation Score:-8, Nutrition Score:14.599130262499%

Nutrients (% of daily need)

Calories: 316.26kcal (15.81%), Fat: 15.23g (23.42%), Saturated Fat: 3.92g (24.51%), Carbohydrates: 29.91g (9.97%), Net Carbohydrates: 28.36g (10.31%), Sugar: 6.34g (7.05%), Cholesterol: 41.93mg (13.98%), Sodium: 827.31mg (35.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 17.71g (35.43%), Vitamin B12: 2.84µg (47.28%), Vitamin A: 1863.95IU (37.28%), Folate: 120.13µg (30.03%), Vitamin B1: 0.44mg (29.59%), Vitamin B3: 4.59mg (22.97%), Selenium: 15.45µg (22.07%), Calcium: 209.25mg (20.92%), Vitamin B2: 0.27mg (15.95%), Iron: 2.78mg (15.44%), Copper: 0.29mg (14.66%), Zinc: 2.09mg (13.91%), Vitamin K: 13.56µg (12.91%), Phosphorus: 103.95mg (10.4%), Vitamin C: 7.02mg (8.51%), Fiber: 1.55g (6.18%), Vitamin B6: 0.12mg (5.88%), Manganese: 0.11mg (5.48%), Magnesium: 20.96mg (5.24%), Potassium: 150.45mg (4.3%), Vitamin E: 0.46mg (3.09%), Vitamin B5: 0.26mg (2.57%), Vitamin D: 0.17µg (1.12%)