



Corn and Crab Fritters with Spicy Lemon and Dill Aioli

Recipe By CAROLINE TAYLOR

MAKES: 4-6 CRAB FRITTERS

CORN AND CRAB FRITTERS:

- ☐ 1 can crab meat (small)
- ☐ 1 egg
- ☐ $\frac{3}{4}$ tsp. spicy brown mustard
- ☐ 2 tsp. fresh dill, *chopped*
- ☐ 1 ear corn, *roasted*
- ☐ 2 tbsp. mayonnaise
- ☐ $\frac{1}{2}$ lemon, *juiced*
- ☐ $\frac{1}{2}$ lemon, *zested*
- plain bread crumbs
- olive oil and butter, *for frying*

SPICY LEMON AND DILL AIOLI:

- ☐ $\frac{1}{2}$ cup mayonnaise
- salt and pepper, *to taste*
- ☐ $\frac{1}{2}$ lemon, *juiced*
- ☐ $\frac{1}{2}$ lemon, *zested*
- ☐ $\frac{1}{2}$ tsp. hot sauce or dash cayenne
- pepper, *to taste*

DIRECTIONS:

- ☐ 1. Combine all ingredients well (except bread crumbs and oil) and let sit in the refrigerator for one hour.
- ☐ 2. Remove from the refrigerator.
- ☐ 3. Scoop into segments with an ice cream scoop.
- ☐ 4. Roll in breadcrumbs and lightly fry fritters in a pan for approximately 2-3 minutes per side until lightly browned.
- ☐ 5. For the spicy lemon and dill aioli, combine all ingredients well and serve over crab fritters.

For the mayonnaise, use a good quality brand like Dukes or Hellman's.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!