



**Crab Cake Sliders topped with crispy bacon, tomato slice, arugula and remoulade**

*Yield 10 sliders*

**Ingredients for crab cake sliders**

2 cups jumbo lump crab meat  
2 cups claw meat  
1/8 cup mayo  
1/8 cup Panko bread crumbs  
1 tsp. old bay  
1 tsp. salt  
1/4 tsp. pepper  
1/4 cup red bell pepper, minced  
1/4 cup mango, minced  
1/8 cup red onion, minced  
1/8 cup fresh cilantro, minced  
1/8 cup jalapenos, minced  
4 eggs  
5 tbsp. olive oil  
10 mini burger buns

**Procedure**

1. Mix all the ingredients together, except for the olive oil, thoroughly and form into palm-sized patties
2. Add olive oil to a sauté pan and heat to medium-high. Sautee each crab cake patty for about two minutes per side.
3. Place each patty on a bun and top with a half slice of crispy cooked bacon, a slice of tomato and fresh arugula to taste. Top with remoulade (see recipe below).

**Recipe for the remoulade**

Puree 1 cup of mayo, 1 tbsp. capers, 1/8 tsp. chopped rosemary, the juice of half a lemon, and salt and pepper to taste