

# Bang Bang Crab Cake Sliders



## INGREDIENTS

1/2	Cup	<u>Jumbo Crab Sensations®</u>
1	Each	Egg
1/4	Cup	Bell Pepper, Red or Green Fine Diced
4	Each	Scallions, Chopped, Divided
2	Teaspoon	Ginger, Chopped
To	Taste	Salt
1/2	Cup	Panko
2	Tablespoon	Mayonnaise
2	Teaspoon	Thai Chili Sauce
2	Teaspoon	Sriracha
2	Cups	Napa Cabbage, Chiffonade
1	Cup	Carrots, Julienne
6	Each	Slider Buns

FEATURED PRODUCTS:

MENU PARTS: Entrees, Sandwiches

A crab cake made with Jumbo Crab Sensations® is a menu superstar all by itself. Add some traditional bang bang sauce and top it with cabbage slaw on a toasted bun, and you won't be able to serve it fast enough.

## DIRECTIONS

1. In a mixing bowl, mix the Seafood Sensations with the egg, peppers, 2 of the chopped scallions, ginger, salt and panko. Form into equal size patties and refrigerate for 1 hour to bind ingredients.
2. In another bowl mix the chiffonade cabbage and carrots with the mayonnaise, sriracha, thai chili sauce and scallions.
3. Sear the Jumbo Crab Sensations® patties in a sauté pan.
4. Toast the buns in the oven or in a pan on the stove.
5. Arrange the Jumbo Crab Sensations® patties on the buns and top with the cabbage slaw. Serve immediately.