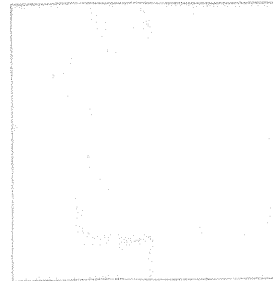


Crab Cakes with Curried Yogurt Sauce



Rated: ★★★★★

Submitted By: KEISHADRAILEY

Prep Time: 25 Minutes

Ready In: 1 Hour 15 Minutes

Cook Time: 20 Minutes

Servings: 6

"A spicy yogurt sauce is drizzled over tender, tasty crab cakes. Serve them with rice and make them the main course!"

INGREDIENTS:

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|--------------------------------------|---|
| 1/4 cup mayonnaise | 1 cup dry bread crumbs |
| 1/4 cup plain yogurt | 2 cups low sodium buttery round crackers, crushed |
| 1 teaspoon curry powder | 1 egg, beaten |
| 1 teaspoon ground ancho chile pepper | 1/2 cup mayonnaise |
| 1/2 teaspoon garlic powder | 1 tablespoon spicy brown mustard |
| 1 tablespoon mango chutney | 1 tablespoon Worcestershire sauce |
| 1/2 cup chopped green onion | 1 dash lemon juice |
| 1 jalapeno pepper, seeded and minced | Old Bay Seasoning TM to taste |
| 4 cloves garlic, minced | 1 (6 ounce) can lump crabmeat, drained |
| | 2 tablespoons olive oil |

DIRECTIONS:

1. In a small bowl, mix together 1/4 cup mayonnaise and yogurt. Season with curry powder, chile pepper, and garlic powder. Stir in the mango chutney. Cover and chill at least 30 minutes.
2. In a separate bowl, toss together the green onion, jalapeno, garlic, bread crumbs, and 1/2 the crackers. Mix in the egg, 1/2 cup mayonnaise, mustard, Worcestershire sauce, lemon juice, and Old Bay seasoning. Fold in the crabmeat. Form the mixture into 6 cakes and evenly coat with the remaining bread crumbs.
3. Heat the olive oil in a skillet over medium-high heat. Cook each cake about 5 minutes on each side, until heated through and golden brown. Serve with the chilled sauce mixture.