

Southern-Style Cajun Crab Cakes with Zesty Sriracha Dip

If you're looking for a way to bring bold Southern flavor to your kitchen, these



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15 min

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INGREDIENTS

For the Crab Cakes:

- 1 lb lump crab meat, picked over for shells
- 1 cup shredded pepper jack cheese
- 1 cup crushed Ritz crackers
- ... cup mayonnaise
- 1 large egg, lightly beaten
- 2 tbsp spicy brown mustard
- 2 tbsp chopped fresh cilantro
- 1 tsp Cajun seasoning
- $\frac{1}{2}$ tsp smoked paprika
- ... tsp red pepper flakes
- 2 tbsp unsalted butter, for frying

For the Sriracha Aioli:

- $\frac{1}{2}$ cup mayonnaise
- 1 tbsp Sriracha
- 1 tsp fresh lime juice
- $\frac{1}{2}$ tsp garlic powder

DIRECTIONS

- 1. Mix It All Together:** In a large bowl, gently combine the crab meat, cheese, crushed crackers, mayonnaise, egg, mustard, cilantro, and seasonings. Mix just until combined-don't overwork it or you'll lose that delicate crab texture.
- 2. Form the Patties:** Shape the mixture into evenly sized patties (about 6-8 depending on your size preference). Chill them in the fridge for 10-15 minutes to help them firm up.
- 3. Fry to Golden Perfection:** In a skillet, heat butter over medium heat. Add the crab cakes and cook for 4-5 minutes per side, until they're crispy, golden, and cooked through.
- 4. Make the Sriracha Aioli:** In a small bowl, whisk together the mayonnaise, Sriracha, lime juice, and garlic powder. Adjust spice to taste.
- 5. Serve and Devour:** Serve warm crab cakes with a generous side of aioli, some lemon wedges, and maybe even a cold drink on the side.

SWAPS & NOTES

Crab Meat : Use claw or imitation crab if lump isn't available-just be sure it's well-drained.

Try Monterey Jack + a pinch of cayenne.

Cilantro Substitute : Parsley works well if you're not a cilantro fan.

Make It Hotter : Add a few dashes of hot sauce or extra red pepper flakes.

TIPS FOR SUCCESS

Handle crab meat gently to keep the chunks intact.

Chill the patties before frying for better structure.

For extra crunch, coat in a bit of panko before frying.

Use a non-stick skillet or cast iron for best results.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-style-cajun-crab-cakes-with-zesty-sriracha-dip/>