

## Crispy Crab Cake Egg Rolls - The Ultimate Seafood Appetizer

Crab Cake Egg Rolls ??



**OVEN**  
**350°F**

**TIME**  
**4 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb lump crab meat
- $\frac{1}{2}$  cup breadcrumbs
- $\frac{1}{4}$  cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 tablespoon Old Bay seasoning
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- 1 egg, beaten (plus more for sealing)
- 12 egg roll wrappers
- Oil for frying
- Sweet chili sauce (or your favorite dipping sauce)

### DIRECTIONS

- 1.** Make the Crab Filling: In a large mixing bowl, gently combine the lump crab meat, breadcrumbs, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay seasoning, salt, pepper, and beaten egg. Mix until everything is well incorporated, but be careful not to break up the crab meat too much.
- 2.** Assemble the Egg Rolls: Lay out one egg roll wrapper with a corner pointing toward you. Place about 2 tablespoons of the crab mixture in the center. Fold the bottom corner up over the filling, fold in the sides, and roll tightly. Use a bit of beaten egg to seal the final edge. Repeat with the remaining wrappers and filling.
- 3.** Fry to Golden Perfection: Heat oil in a deep skillet or fryer to 350°F (175°C). Carefully add the egg rolls in batches, frying for about 3-4 minutes, turning as needed until they are golden brown and crispy. Transfer to a paper towel-lined plate to drain excess oil.
- 4.** Serve & Dip: Serve hot with sweet chili sauce, remoulade, or your favorite creamy dipping sauce. Add some lemon wedges on the side if you like an extra citrusy punch.

### TIPS FOR SUCCESS

Use real lump crab meat for best flavor and texture.  
Seal egg rolls tightly to avoid them opening while frying.  
Chill the filling before rolling if it feels too soft or loose.

Bake instead : Lightly brush with oil and bake at 400°F (200°C) for 15-20 minutes, flipping halfway through. ?

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

Original recipe: <https://chefmaniac.com/crispy-crab-cake-egg-rolls-the-ultimate-seafood-appetizer/>