



#602A-FRANCE BBQ CRAB BURGERS Serves 4

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| 1 tablespoon celery seeds | 3 cups fresh white breadcrumbs |
| 6 dried bay leaves | 1/2 cup chopped green onions ,
green and white parts |
| 1/2 teaspoon ground cardamom | 4 1/2 tablespoons mayonnaise |
| 1/2 teaspoon ground mustard | Pinch of saffron |
| 1/4 teaspoon ground cloves | 1 egg, beaten |
| 1 teaspoon freshly ground black
pepper | 1 1/2 tablespoons Dijon mustard |
| 1 teaspoon sweet Hungarian paprika | Juice of 1 lemon |
| 12 ounces fresh crabmeat or 2 (6-
ounce) cans, drained | Olive oil |
| | 4 hamburger buns, split |

In a spice grinder, grind the celery seeds and bay leaves until powdered; pour into a small bowl and add the cardamom, mustard, cloves, pepper, and paprika. Stir well and set aside.

In a small bowl combine the crabmeat, 2 1/2 cups of the breadcrumbs, green onions, 2 tablespoons of the mayonnaise, saffron, and 1 1/2 teaspoons of the ground spice mix. Stir in the beaten egg and, with your hands, shape the mixture into four 4- to 4 1/2-inch-diameter patties.

Place the remaining breadcrumbs in a shallow bowl and dredge the patties in the crumbs, coating each one completely.

In a small bowl mix the remaining 2 1/2 tablespoons of mayonnaise with the mustard and lemon juice, stirring until smooth. Set aside.

Preheat a charcoal or gas grill to 375°F.

Pur the oil into a non-stick or cast iron skillet and add the crab patties, placing the pan directly over the coals or flames.





Cook the burgers until golden brown, 4 to 5 minutes per side. Place the buns on the grill when you turn the burgers.

Spread the mayonnaise mixture on one side of each bun, top with a crab patty, and serve.

