

Crab Balls

Ingredients:

1 lb blue crab meat (pick out any remaining shells)

2 eggs

2 tbsp mayonnaise

1 1/2 tsp mustard

1 tbsp Worcestershire sauce

1/4 tbsp Old Bay seasoning

Add all ingredients, except crab, in mixing bowl and stir well. Add the crab and gently mix, so not to break up the crab pieces. Roll about one tbsp of the crab mixture between the palms of your hands to form one-inch balls. Roll in dry ChoiceBatter™ and set aside. Prepare the frying batter by following the general instructions above but add an additional

1 tbsp of water to the mix. Fry and serve with or without dipping sauces (mustard, tartar sauce, ketchup, cocktail sauce. ChoiceBatter™ stays crisp, so you may make this ahead of time and reheat in an oven or toaster over. Makes 45-50.