

5 Delicious Ways To Eat Crab

When it comes to eating seafood at your favorite restaurant, crab is a popular selection that is rather easy to duplicate in the comforts of your own home. There are plenty of ways to make a crab dish that is sure to please your palate, as well as satisfy family and friends. Whether you prefer a crab appetizer, main entree, or side dish, there is always a recipe waiting in the wings. To get you started, why not explore some of the delicious ways to eat crab listed below:

Crab Cakes

You don't have to live in Chesapeake Bay or Maryland to enjoy a good crab cake. This crabmeat patty is a traditional favorite in many parts of the United States, but the majority of seafood restaurants across the country will also feature this tasty item on their menu. Most crab cakes are deep-fried and breaded with varying ingredients included in the stuffing. While some of the best crab cakes are said to hail from the northeastern part of the U.S. and the Mid-Atlantic States, there are endless recipes to choose from when you wish to recreate your own.

Crab Puffs

When combining Swiss cheese, chives, dry mustard, lemon juice, dill weed, and Worcestershire sauce to crabmeat, you are well on your way to making a finger food that partygoers or guests are sure to appreciate. After making dough and adding the filling, the rest of the process is a cinch - baking in an oven. While many people enjoy the taste of fresh crab, canned selections are also used. Crab puff appetizers should be served warm or at room temperature, so it is suggested not to have them sitting out for too long.

Deviled Crab

This particular dish can be served as a main course or as an appetizer. The harmonious melding of spicy items creates a tasty creation that is quite addicting. Many recipes for this crab delight may call for the use of mayonnaise, minced onion, minced green pepper, dry mustard, Worcestershire sauce, Tabasco, cayenne, minced parsley, lemon juice, or breadcrumbs.

Crabmeat Soup

Some individuals are simply soup people, who enjoy slurping their delicious meals with the help of a spoon. An array of ingredients goes into making this type of recipe, which varies from state to state. An example of crabmeat soup ingredients includes asparagus soup, coconut cream, curry, fresh crabmeat, soy sauce, and lemon juice.

Crab Salad

Usually, crab salad is a quick 10-minute meal that can be served as an entree, lunch, or a side salad. It is quite easy to whip up this type of dish, which is rather popular during the spring and summer season. Some people will mix crabmeat with chopped bell pepper, diced celery, salt, pepper, lemon juice, and mayonnaise. While others enjoy this recipe as a separate dish, there are many who add the salad on top of a bed of mixed greens.

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