

Crawfish Burger Patties

Yield: 4 To 6 Servings Author: Deep South Dish

PREP TIME: 15 MIN COOK TIME: 12 MIN INACTIVE TIME: 1 HOUR TOTAL TIME: 1 H & 27 M

Minced cooked crawfish combined with egg, crushed saltines, seasonings and fresh parsley, shaped into patties and pan fried or air fried for a Deep South favorite.

INGREDIENTS

For the Sauce:

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1 tablespoon horseradish
- 2 tablespoons chili sauce or ketchup
- 1/4 teaspoon Creole or Cajun seasoning

For the Patties:

- 1-pound cooked crawfish tails, undrained and chopped
- 20 saltine crackers, crushed fine for about 1 cup crushed
- 1 large egg, beaten
- 1/3 cup finely minced onion
- 1/2 teaspoon lemon pepper, or to taste
- 1/2 teaspoon Creole/Cajun seasoning, or to taste, optional
- 1/2 teaspoon Old Bay seasoning, or to taste, optional
- 2 teaspoons fresh chopped parsley
- 1/4 cup of cooking oil (canola, vegetable or light EVOO oil)
- Lemon wedges, optional

INSTRUCTIONS

1. Combine ingredients for sauce, refrigerate until needed.
2. Use a fork to gently combine chopped crawfish, cracker crumbs, egg, onion, lemon pepper, Creole or Cajun seasoning, Old Bay and parsley.
3. Shape into 4 to 6 balls, depending on the size you want, place onto a plate, cover loosely with plastic wrap and refrigerate for 1 hour or up to overnight.
4. Heat oil in a skillet over medium high heat oil and carefully pat balls into patties. Add patties to hot oil, cooking until browned, about 3 to 5 minutes each side. Use a fish turner or wide spatula to carefully turn and brown the other side. Drain on paper towels.

5. Serve as a burger, spread sauce on both sides of bun, add patty and dress as desired (lettuce, tomato, pickles), or as patties, using sauce as a dipper and with lemon wedges on the side.

NOTES

To Air Fry: Individual air fryer brands differ in wattage and how they cook; monitor this dish the first time to adjust time as needed. Total time will also depend on thickness and number of patties. Prepare as above. Spritz air fryer basket or racks with oil and both sides of crawfish patties. I recommend the EVO spritzer. Preheat air fryer to 400 degrees F. Cook patties for about 10 minutes, or until golden brown. Turn patties, spritz again, and return to fryer for an additional 2 minutes.