

Crabmeat and Cheese Po'boy - The Old Biloxi Vancleave Special

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4 tablespoons of butter
1/2 cup of finely minced onion
1/2 cup of finely minced green bell pepper
1/2 cup of finely minced celery
1/4 cup of chopped green onion
2 tablespoons of minced garlic
1/4 teaspoon of kosher salt
1/4 teaspoon of freshly cracked black pepper, *or to taste*
1/4 teaspoon of Cajun seasoning, *optional*
1/2 teaspoon of Old Bay seasoning
2 teaspoons of fresh, chopped parsley
Dash of Worcestershire sauce
Dash of hot pepper sauce
6 slices of white bread, *toasted*
1 pound of claw crabmeat
1 teaspoon of lemon juice, *optional*
1 large egg, beaten
1/4 cup of all-purpose flour
1/4 cup of vegetable oil, *divided*
2 packages of thin po'boy bread (like Leidenheimer)
Butter for the bread

To Dress Po'boys:

Mayonnaise
American cheese or Velveeta cheese, sliced thin
Shredded lettuce
Sliced tomatoes
Pickle slices or spears

Instructions

Melt the butter in a large skillet over medium heat and add the onion, bell pepper and celery; cook until softened, about 5 minutes. Add the green onion and garlic; cook another minute. Stir in the salt, pepper, Cajun seasoning, Old Bay, parsley, Worcestershire sauce and hot sauce. Remove from the heat and set aside to cool slightly.

Toast the bread slices, remove crust and reserve for another use. Sprinkle each piece of toast with water to dampen and set aside in a bowl. Let rest for 2 minutes. Pick through the crabmeat to check for any stray shell; set aside. Squeeze all of the water out of the bread and add the

bread, crab and lemon juice to the vegetable mixture; gently mix, taste and adjust seasonings. Add the beaten egg.

Line a baking sheet with parchment or wax paper and set aside. Place flour in a pie plate. Use an ice cream scoop to measure out the crab mixture, then shape into thin, oval patties. Dredge patties in flour, lightly coating on both sides. Set tray in refrigerator for 30 minutes or longer, until needed. Can also freeze at this point.

Heat 2 tablespoons of oil in a large skillet and cook crabmeat patties until browned and crisped on both sides, adding additional oil as needed. Split French bread lengthwise and cut to desired size. Butter cut sides and place into a separate griddle pan or large skillet over medium high heat until cut sides are toasted. Add mayonnaise to the bottom half of the bread. Top with cheese, crabmeat patties, and top half of the bread; place back into the skillet, using a spatula to press down on the po'boy as it toasts. Flip and turn, pressing, until outsides are nicely toasted and cheese is melted. Remove, open and dress with sliced tomato, shredded lettuce and sliced pickles, or with a pickle spear on the side. Serve immediately.

Cook's Notes: Great when served with a cup of [seafood gumbo](#) and fresh, hot french fries. You can use any good French bread, though I prefer Leidenheimer brand po'boy bread for these, which is a thinner and longer Louisiana-made French bread, intended especially for po'boys. It is packaged with two thin loaves per bag; each loaf can serve up to 4, depending on the size po'boy you prefer. Reisings is also a good brand.

Minis: These make perfect minis for a party. Shape patties to fit small pistolette French rolls.

To Freeze: Form the patties, dredge in flour and line them up on a parchment covered baking sheet, freezing until solid. Transfer to a zipper freezer bag and use within 3 months for best flavor. Cook frozen patties in hot oil.

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