

Our State eats

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Deviled Crab Fritters with Spicy Tartar Sauce

Yield: 16 to 20 fritters.

For the tartar sauce:

- 1½ cups mayonnaise
- ¼ cup hot pickles, minced
- 2 tablespoons fresh lemon juice
- 1 clove garlic, minced
- 2 teaspoons hot sauce
- 3 tablespoons parsley, chopped

For the fritters:

- 2 cups self-rising yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1½ teaspoons Creole seasoning
- 1 teaspoon onion powder
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup red bell pepper, diced
- 3 green onions, sliced
- 2 large eggs, lightly beaten
- ½ cup buttermilk
- 8 ounces beer
- 1 pound backfin or special crabmeat
- Vegetable oil (for frying)

For the tartar sauce: In a medium bowl, combine all sauce ingredients. Refrigerate for at least 1 hour.

For the fritters: In a large bowl, add cornmeal, flour, sugar, Creole seasoning, onion powder, baking powder, baking soda, red bell pepper, and green onions. Stir to combine.



Add the eggs, buttermilk, and beer to the flour mixture and stir, incorporating all ingredients.

Gently fold in crabmeat, taking care not to break up the crab. Let batter sit for 10 minutes at room temperature.

Pour 4 inches of oil into a Dutch oven. Heat until oil reaches 365°.

Working in batches, carefully drop batter by the tablespoon into hot oil. Fry for 2 to 3 minutes or until fritters begin to brown. Remove fritters and place on a wire rack over a baking sheet to drain. Keep fritters warm in a 200° oven until ready to serve.

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