

The moment I tasted these, I knew I couldn’t stop at just 1!

Description

Crab cake egg rolls are a delightful culinary creation that merges the rich flavors of crab cakes with the crispiness of egg rolls. This fusion dish has gained popularity due to its unique texture and taste, appealing to seafood lovers and fans of Asian cuisine alike. Perfect for parties, gatherings, or as a gourmet snack, crab cake egg rolls are a must-try for anyone looking to experiment with new flavors.

Julia hadn’t made her grandmother’s crab cake egg rolls in years. But today, in the quiet of her kitchen, she mixed the crab, folded the wrappers, and dropped them into hot oil.

As they sizzled, her brother walked in, drawn by the familiar smell.

“Is that Nana’s recipe?” he asked.

She nodded.

They ate in silence, dipping the crispy rolls in aioli. One bite, and the memories came rushing back—family, laughter, summers by the bay.

Sometimes, all it takes is one recipe to bring the past back home.

[Click here To View Full Recipe](#)

Ingredients:

Ingredient	Quantity
Crab meat	1 cup (fresh or canned)
Breadcrumbs	1/4 cup
Mayonnaise	1 tablespoon
Worcestershire sauce	1 teaspoon
Old Bay seasoning	1 teaspoon
Dijon mustard	1 teaspoon
Egg (for mixture)	1, beaten
Fresh parsley	1 tablespoon, chopped
Lemon zest	1/2 teaspoon
Egg roll wrappers	6
Egg (for sealing)	1, beaten
Oil (for frying)	As needed

Instructions:

Serve the crab cake egg rolls hot with your choice of dipping sauce and side dishes. Popular dipping sauces include aioli, sweet chili sauce, or tartar sauce.

Prepare the Crab Cake Mixture

In a medium-sized bowl, combine 1 cup of crab meat, 1/4 cup of breadcrumbs, 1 tablespoon of mayonnaise, 1 teaspoon of Worcestershire sauce, 1 teaspoon of Old Bay seasoning, 1 teaspoon of Dijon mustard, 1 beaten egg, 1 tablespoon of chopped fresh parsley, and 1/2 teaspoon of lemon zest.

Mix all the ingredients until they are well combined.

Assemble the Egg Rolls

Lay an egg roll wrapper flat on a clean surface.

Spoon approximately two tablespoons of the crab mixture onto the center of the wrapper.

Brush the edges of the wrapper lightly with the beaten egg to help seal.

Fold in the sides of the wrapper and roll it tightly, making sure to seal the ends well to prevent the filling from leaking while frying.

Fry the Egg Rolls

Heat oil in a deep skillet or deep fryer to 350°F (175°C).

Carefully place the assembled egg rolls into the hot oil, being cautious not to overcrowd the pan.

Fry the egg rolls in batches for about 2 to 3 minutes per side, or until they are golden brown and crispy.

Once cooked, transfer the egg rolls to a paper towel-lined plate to drain excess oil.

Serve

Serve the crab cake egg rolls hot with your choice of dipping sauce and side dishes. Popular dipping sauces include aioli, sweet chili sauce, or tartar sauce.

Category

1. Grandma Recipes

Date Created

01/06/2025

Author

rauf