

## ▼ Kellogg's® Rice Krispies Crab Fritters with Spicy Chili Aioli



### Ingredients-Spicy Aioli:

1 cup mayonnaise

1-2 TBS Asian hot sauce,  
such as Sriracha

1/2 lime, juiced

Salt and freshly ground black pepper

### Ingredients-Fritters:

Vegetable oil, for frying

1 pound fresh lump crab meat, rinsed, drained  
& dried

2 cloves garlic, minced

1 tablespoon minced fresh chives

2 tablespoons minced fresh parsley

2 tablespoons minced red bell pepper

1 tablespoon Dijon mustard

1/2 cup mayonnaise

1 egg, beaten

2 1/2 cups Rice Krispies cereal, divided

Salt and freshly ground black pepper

### Directions:

For the Aioli: Mix together the mayonnaise, hot sauce and lime juice. Season with salt and pepper.

For the Fritters: Heat a pot of oil to 350 degrees F. Combine the crab, garlic, chives, parsley, bell pepper, mustard, mayonnaise, egg and half the cereal. Season with salt and pepper. Form into walnut-size balls. Crush the remaining cereal in a bag with a rolling pin and roll the balls in the crumbs. Carefully drop the balls into the hot oil and fry until golden, 2 to 4 minutes. Serve with the spicy aioli for dipping.



Recipe courtesy of Jyll Everman, Food Network Star 2011 Show