

Appetizers

Crab Fritters with Salsa Aioli

Ortega Favorite Mexican Recipes

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

2 cups vegetable oil

6 yellow corn taco shells

1 cup all-purpose flour

1 cup milk

2 eggs

1 pound cooked crabmeat

1 can (4 oz) thick & chunky salsa

1/2 cup mayonnaise

Heat oil in medium saucepan over medium-high heat to 375 degrees. Line a platter with paper towels.

Place taco shells in food processor and pulse until evenly ground. Place in medium bowl. Stir in flour. Add milk and eggs; mix well. Fold in cooked crabmeat and chiles. Let stand 10 minutes.

Place heaping tablespoons of crab mixture carefully into hot oil. Cook 4 minutes or until golden brown, turning once. Remove with slotted spoon. Drain on paper towels. Before serving, sprinkle with Cilantro, if desired.

Combine salsa and mayonnaise in a small bowl; mix well. Use as dip for fritters.

Yield: 24

Per Serving (excluding unknown items): 5396 Calories; 549g Fat (89.7% calories from fat); 35g Protein; 108g Carbohydrate; 3g Dietary Fiber; 496mg Cholesterol; 887mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 97 1/2 Fat.