

# Crab Balls

Peanut oil, for frying

## Tartar Sauce:

1 cup mayonnaise

1 white onion, chopped

1/2 cup dill pickle chips, chopped

Fresh lemon juice

Pinch House Seasoning, recipe follows

Freshly ground black pepper

## Crab Balls:

2 slices bread, crust removed and processed into crumbs

1/3 cup heavy cream

1 tablespoon mayonnaise

1 tablespoon Worcestershire sauce

1 tablespoon finely chopped fresh parsley leaves

1 teaspoon House Seasoning, recipe follows

1 teaspoon seasoning salt

1 egg, beaten

1 pound lump crab meat, picked free of any shells

In a heavy, deep pot, preheat peanut oil to 365 degrees F. For the tartar sauce, combine all ingredients into a food processor and blend to achieve desired chunkiness, adjust seasoning and chill until ready to use.

**For the crab balls:** In a large bowl, moisten bread crumbs with heavy cream. Mix in remaining ingredients. Shape into balls about the size of a walnut. Fry in oil until brown, about 5 minutes per batch. Serve Crab Balls while hot, with tartar sauce. Balls can also be made ahead of time and reheated.

#### **House Seasoning:**

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.