

Krabby Sliders

(Inspired by *SpongeBob SquarePants*)

ARE YOU READY KIDS? *The Krabby Patty is perhaps the most well-known food item in the SpongeBob universe, but the recipe has always been shrouded in mystery. Which is strange, because it just looks like a delicious crab cake hamburger. And the best time for crab cakes is all the time. Since we've got so many customers to serve in Bikini Bottom, we took a crack at some crab cake sliders, slathered in a delicious turmeric tartar sauce aioli. Warning: Once you know the secret recipe, beware of tiny, green, one-eyed geniuses trying to break into your house to steal it.*

Prep Time: 30 minutes

Total Time: 40 minutes

Serves: 12 Krusty Krab customers

Ingredients

Turmeric-Tartar Sauce Aioli 1 tablespoon minced onion 3/4 cup mayonnaise
2 tablespoons dill pickle relish 1 1/2 tablespoons turmeric
1 tablespoon white wine vinegar
Sea salt and freshly ground black pepper, to taste

Mini Patties

8 ounces shredded imitation or fresh crab meat 1 cup panko bread crumbs
1/2 cup chopped scallions
2 teaspoons chopped parsley 4 tablespoons mayonnaise 1 1/2 teaspoons Dijon mustard
2 teaspoons Old Bay Seasoning 2 large eggs
Olive oil, for cooking

12 slider hamburger buns Lettuce
Tomato slices Gruyère slices

Instructions

- For the Turmeric-Tartar Sauce Aioli: Add all of the sauce ingredients to a medium mixing bowl and stir to combine well. Place the bowl in the fridge to chill.
- Mix the crab meat, panko, scallions, parsley, mayonnaise, mustard, and Old Bay Seasoning in a large bowl. Mix in the eggs. Shape the mixture into 12 mini patties about 2 inches in diameter.
- Heat a large skillet on medium-high heat with a light coat of olive oil and place the patties in the skillet to cook. Cook until golden brown, about 3 minutes per side. Place each side of a bun in the skillet and brown in the same skillet once the patties are done cooking.
- Spread the aioli on the browned slider buns. Serve with aioli, lettuce, tomato, and Gruyère.

Cheat Code: Using a can of crab meat is an easy alternative to shredded imitation crab meat, and also more affordable.

