

## Erika Monroe-Williams's Crab Cake Lollipops

01/25/2013 at 05:00 PM EST



COURTESY ERIKA MONROE-WILLIAMS



**PEOPLE MAGAZINE** ▶  
Subscribe for **instant access**  
to PEOPLE

It's obvious who [Hopeless Housewife](#) blogger Erika Monroe-Williams is rooting for this Super Bowl Sunday: The Ravens! How do we know? Her big game-day recipe involves Maryland crab.

Monroe-Williams updates her dish by making a lollipop version (no messy fingers here). Because of that, kids will love the cakes – and adults will be asking for more.

Get more stories on your favorite celebrities [by subscribing now](#).

### Crab Cake Lollipops with Easy Lemongrass Aioli

Makes 12-14

- 1 lb. lump crabmeat
- 2 eggs, beaten
- ¼ cup soft bread crumbs, finely crumbled
- 2 tbsp. butter
- 2 tbsp. minced green onion (green and white parts)
- 2 tbsp. finely minced parsley
- 2 tbsp. finely minced celery
- 1 tbsp. fresh lemon juice

- ¼ tsp. lemon zest
- 1 tsp. Old Bay seasoning
- ½ tsp. kosher salt
- 3 additional eggs, beaten
- 2 cups panko bread crumbs
- 12-14 lollipop sticks (can find them at a craft store or online)
- Oil for frying

**For lemongrass aioli:**

- 2½ tbsp. finely grated lemongrass
- ¾ cup mayonnaise
- 1 garlic clove, smashed then minced finely
- ¾ tsp. lemon juice
- ½ tsp. lemon zest
- Dash cayenne pepper
- Dash Tabasco sauce (optional)
- Salt to taste

1. Pick through crab, making sure there are no shells; set aside. Combine 2 eggs and bread crumbs; set aside. Melt butter in small skillet over medium heat and add onions. Sauté until tender and white parts are translucent. Add onions to the bread mixture and add the crab, mixing well. Add parsley, celery, lemon juice, lemon zest, Old Bay and salt. Place in refrigerator for at least 30 minutes.
2. While crab mixture is chilling, mix all ingredients for the lemongrass aioli in a small bowl and chill.
3. Using a small measuring cup, scoop 12 equal portions of the crab cake mixture and place on a large plate or counter. Wet your hands with water and gently pack each portion into ½- to ¾-in.-thick rounds (about 2½ in. in diameter).
4. Place the 3 eggs and panko in 2 separate shallow bowls for dredging the crab cakes. Dredge each crab cake in the egg, then the panko and set aside.
5. Line a baking sheet with paper towels and set aside. Heat a large frying pan over medium-high heat. Add enough oil to make ½- to ¾-in. deep in the frying pan. Place one quarter of the crab cakes in the pan and cook until golden brown and crisp, about 1 minute per side. Transfer to the prepared baking sheet. Repeat until all the cakes are finished.
6. Place crab cakes in heated oven for 5 to 7 minutes, until hot inside and firmed up a bit.
7. Place a lollipop stick in each crab cake, arrange on a platter and serve with lemongrass aioli.

✦ **YOUR TURN: Show Us Your Super Bowl Snacks** ✦



COURTESY ERIKA MONROE-WILLIAMS