

Mini Crawfish Burgers

Kids will grab these simple delicious miniature crawfish burgers just the perfect size to pop in your mouth.

Makes 16 miniature crawfish cakes

- 1 cup saltine cracker crumbs
- 1 teaspoon Dijon mustard
- 1 tablespoon light mayonnaise
- 1 egg white
- 1/3 cup shredded, reduced-fat, sharp cheddar cheese
- 1 pound Louisiana crawfish tails, rinsed and drained
- 1 teaspoon minced garlic
- 1/3 cup chopped green onion
- Salt and pepper to taste
- 1 tablespoon olive oil
- 16 Hawaiian or miniature rolls, split in half



1. In medium bowl, carefully mix together all ingredients. Shape into 16 miniature patties.
2. In large nonstick skillet coated with nonstick cooking spray, heat olive oil and cook crawfish cakes, over medium heat 3–5 minutes on each side, or until lightly browned.
3. Put crawfish burgers into bread.

Terrific Tip: To make ahead of time, mold into patties, and refrigerate, covered, until ready to cook. For cracker crumbs, place crackers in a food processor or blender. If freezing, freeze uncooked.