

URBAN GRILLER

BLUE SWIMMER CRAB BURGERS

500 gm Blue swimmer crab meat (removed from cooked crabs), raw if you prefer.
(Raw crab meat produces a more moist burger but is a little tricky to handle until cooked)

(For vegetarian, soak ¼ cup of Burgul in 500 ml of water with 1 tablespoon of Tahini mixed in. After 20 minutes, drain and squeeze the Burgul to remove excess liquid)

2 eggs, beaten

¼ cup spring onion, chopped

½ cup "Salada" crumbs or bread crumbs

2 tablespoons yoghurt

1 dash good Worcestershire sauce (home made is best)

1 tablespoon prepared French mustard

½ teaspoon dill tips

Mix the above ingredients well. If your mix seems sloppy, let it sit in the fridge for an hour or add a little more "Salada" crumbs.

Shape into cakes and grill on a hotplate in a little butter until brown.

May be prepared a day in advance and fried just before serving.