Keepin' It Kind

ARTICHOKE CRAB CAKES WITH SRIRACHA TARTAR SAUCE (Kristy Turner, *But I Could Never Go Vegan)* (adapted)

Sriracha Tartar Sauce

- ½ cup vegan mayonnaise*
- 1 to 2 tablespoons sriracha**
- 1 tablespoon juice from a jar of capers
- 1 tablespoon lemon juice

Artichoke Crab Cakes

- 1 cup oyster crackers or crushed saltine crackers
- Two 15-ounce cans artichoke hearts, drained (reserve the juice)***
- 3 to 4 scallions, finely chopped, plus more for garnish
- ¼ cup finely diced red bell pepper
- ¼ cup corn kernels (fresh or defrosted if frozen)
- 2 teaspoons Old Bay Seasoning
- ½ teaspoon kelp granules, optional
- ½ teaspoon garlic powder
- ½ teaspoon dried parsley
- ¼ cup vegan mayonnaise*
- Salt and black pepper to taste

Instructions:

- In a small bowl, whisk together the Sriracha Tartar Sauce ingredients. Chill until ready to use.
- Place the oyster crackers in a food processor and process into the consistency of coarse flour with small chunks. Set aside in a small bowl.
- Place the artichoke hearts in a food processor and pulse 6 to 7 times, until broken up but still chunky. Transfer to a large bowl. Add the scallions, red bell pepper, corn kernels, Old Bay, kelp granules, garlic powder, dried parsley, mayonnaise, and salt and pepper. Stir in the oyster cracker "flour."
- Use a ¼-cup measuring cup to scoop out the artichoke mixture. Using your hands, shape patties and place on a plate.
- Preheat the oven to 400°F. Line a baking sheet wi\th parchment paper or a silicone baking mat, or use a lightly oiled regular baking sheet. Place the patties on the prepared sheet. Bake for 20 to 25 minutes, until firm and golden, flipping once halfway through to ensure even cooking.
- Serve topped with the Sriracha Tartar Sauce and the remaining scallions.

Editor's Notes:
*If you want to avoid using vegan mayonnaise, substitute silken tofu (the kind that comes in an aseptic package). If you use this option, the Tartar Sauce will have to be mixed in a food processor or blender, rather than whisked by hand. In the Crab Cakes recipe, you can just mash the tofu.
**Please use caution and know yourself when using sriracha or any hot sauce/ingredient with heat. If you don't like heat or are unsure, start small (1 tsp)—you can always add more later.
***Reserve the liquid from the artichoke can to use in a soup or a stew. It's very tasty!







Keepin' It Kind is the site of Kristy Turner, an "Animal Lover, Travel Fanatic, and Chickpea Devotee. Join me as I make the world a kinder place, one delicious vegan meal at a time." Kristy's recipes are 100% plant-based and will inspire you to cook, though you may need to adapt somewhat if you are WFPB.