

[Skip to main content](#)

r/Cooking



Search in r/Cooking

[Log In](#)

r/Cooking • 1 yr. ago

GungTho



## Fun things to do with Surimi Sticks? (Imitation Crab Sticks)

Recipe Request

Bonus points if it doesn't involve deep frying on wonton wrappers (don't have a deep fryer or access to many Asian ingredients - wonton wrappers are like gold dust in my region).



Archived post. New comments cannot be posted and votes cannot be cast.

10

21



Share

Sort by: **Best** ▾

Search Comments



SquirrelWatchin • 1y ago •

My mother in law often made a version of the recipe below. Her's had a cocktail sauce she made herself, and that was layered with the surimi/shrimp mix in tall glasses with lemon wedges. Always refreshing and delicious to me.

This version also sounds delicious though.

<https://www.bigoven.com/recipe/mexican-seafood-cocktail/1749687>

4 ...

1 more reply



Beneficial-Papaya504 • 1y ago •

Mixed with mayo, green onion, salt, and white pepper and used as a filling for gimbap or onigiri.

Added to instant ramen or noodles with hondashi for some protein.

4 ...



[deleted] • 1y ago •

Shred 'em up, mix with mayo (for a tuna salad style consistency), add Mrs. Dash salt -free Spicy seasoning

Eat on crackers

7 ...

[Skip to main content](#)

r/

[Log In](#)**HunterDHunter** • 1y ago •

A good addition to a fish stew/boil. But for me I just melt some butter and throw some old bay in the mix and pretend it's blue crabs from Maryland. I know it's sacrilegious, but it's hard to find affordable blue crabs in Philly.

3 ...

1 more reply

**Vitamin\_Sweet\_Tea** • 1y ago • Edited 1y ago •

Shred and put on a bed of julienned cucumber. Toast up some panko crumbs in butter until golden and put that and some Sriracha mayo on it.

I'd also like to say that sushi is really easy to make. It's supposed to be super important to use short grain rice cooked in a rice cooker with rice wine vinegar. I totally just use long grain brown rice for health reasons, and it's still really good. All you need besides that is nori and filling. Crab sticks make good California rolls.

Edit: also, making wonton wrappers is easy, just a straightforward unleavened dough you roll into squares or circles.

3 ...

1 more reply

**Fishyblue11** • 1y ago •

Kani salad is of course a classic, crabstick with cucumbers, some corn, some carrots, japanese mayo, put it with some lettuce

If you want something a little more complex then there is: sushi bake. Mix the crabstick with cream cheese, mayo, hot sauce. Put cooked rice mixed with some sesame seeds in a baking dish, spread the mixture over it, bake it in the oven. Then, to serve, eat it as is or preferably, take some seaweed strips and sandwich the rice and topping in the seaweed

3 ...

**orangefreshy** • 1y ago •

I've been craving deli style seafood salad a ton lately so I've made it a bunch in the last month.

If you have the flake kind, just leave it as is, but for sticks, I'd cut in half short wise, they'll shred naturally when you mix

I add dill relish, sliced green olives, Chopped celery and red onion, and then make a dressing with mayo, lemon juice, fresh or dried rehydrated dill, old bay, salt and pepper and toss the dressing with the salad ingredients

[Skip to main content](#)

r/

[Log In](#)

[deleted] • 1y ago •

I sub them in for shrimp in alfredo sometimes.

↑ 2 ↓ ...

⊕ 1 more reply



MrsPancakesSister • 1y ago •

If you cut the sticks into strips and cook them in an air fryer for a few minutes, they make for a tasty snack.

ETA: You can brush them with soy sauce or other flavorings before air frying.

↑ 2 ↓ ...



Proof\_Barnacle1365 • 1y ago •

Literally just had it for dinner yesterday. Our 4yr old loves it as build your own hand rolls. Classic shred and mix with mayo and a bit of lemon.

Then make some sushi rice, cut some nori squares, cut avocado and Cucumber. And just build your own little hand rolls and dip in soy sauce.

↑ 2 ↓ ...



r/Cooking • 3 days ago

### Can I put unflavored gelatin into soup?

371 upvotes · 75 comments



r/AskUK • 10 mo. ago

### What snacks are similar to crab sticks?

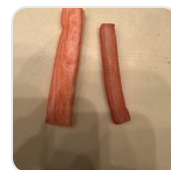
5 upvotes · 31 comments



r/sushi • 3 mo. ago

### That's what happens to crab sticks if keep them in fridge for 2 months 😬 feels like plastic

185 upvotes · 31 comments



r/Cooking • 1 yr. ago

[Skip to main content](#)[Log In](#)

r/norge • 6 yr. ago

### Hva passer bra med Crabsticks på skiven?

5 upvotes · 9 comments



r/Cooking • 5 mo. ago

### Snow legs - imitation crab - what do you do?

56 upvotes · 109 comments



r/smoking • 1 yr. ago

### Seeking whole recipes for Smokies (meat/beef/party sticks)

2 upvotes



r/cookingforbeginners • 1 yr. ago

### ways to use pork chop pieces?

1 upvote · 11 comments



r/KoreanFood • 1 yr. ago

### I love this imitation crab. It's so good !

141 upvotes · 26 comments



r/sushi • 5 mo. ago

### Where do you find high quality surimi?

10 upvotes · 19 comments



r/veganrecipes • 1 yr. ago

### How do you rock your tofu scramble?

20 upvotes · 41 comments



r/grilling • 4 mo. ago

### Has anyone here tried grilling "fake" crab legs?

1 upvote · 18 comments



r/Cooking • 16 days ago

### What do you do with the extra tomato paste?

408 upvotes · 605 comments

[Skip to main content](#)[Log In](#)

494 upvotes · 90 comments



r/interestingasfuck • 2 yr. ago

**That's crab.**

59K upvotes · 5.3K comments



r/Cooking • 1 yr. ago

**What to do with 2 lbs of Surimi/fake crab**

5 upvotes · 45 comments



r/Cooking • 28 days ago

**What to do with a ridiculous amount of carrots please?**

130 upvotes · 214 comments



r/JapaneseFood • 2 yr. ago

**Making surimi with a meat grinder?**

2 upvotes · 7 comments



r/Cooking • 6 mo. ago

**Who is buying all the imitation crab from supermarkets?**

110 upvotes · 257 comments



r/Cooking • 7 days ago

**Favorite non-tomato and non-cream based pasta sauces?**

178 upvotes · 365 comments



r/sushi • 4 yr. ago

**Is imitation crab meat safe to eat with a fish allergy?**

3 upvotes · 6 comments



r/Cooking • 1 yr. ago

**Best imitation crab?**

2 upvotes · 5 comments



r/Cooking • 1 mo. ago

[Log In](#)

r/Cooking • 12 yr. ago

### Any good, easy recipes that use surimi (imitation crab meat)?

2 upvotes · 6 comments



r/sushi • 15 days ago

### Crab legs vs imitation crab

1 upvote · 12 comments

## Related discussions

[Best Bait for Crabbing](#)[Best Crab Recipes](#)[Best Crab Legs Destin](#)

## TOP POSTS



Reddit

[reReddit: Top posts of October 5, 2023](#)

Reddit

[reReddit: Top posts of October 2023](#)

Reddit

[reReddit: Top posts of 2023](#)