

# How to Make a Krabby Patty

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**Co-authored by 45 contributors**

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Ever wondered how SpongeBob Squarepants makes Mr. Krabs's Krabby Patties on the children's animated cartoon *Spongebob Squarepants*? If you'd like to make one of these, in order to see for yourself what one of these patties are like in real life, this article can teach you this recipe.

## Things You'll Need

- ☐ Skillet
- ☐ Spatula
- ☐ Large mixing bowl
- ☐ Mixing spoon
- ☐ Baking pan, lined with parchment paper or greased
- ☐ Serving plate

## Ingredients

### Crab Krabby patty:

- ☐ 2 tablespoons of finely chopped onion and celery
- ☐ 4-6 tablespoons of vegetable oil
- ☐ 1 teaspoon of thyme
- ☐ 1 pound of frozen imitation crab meat, defrosted and finely chopped using a food processor
- ☐ 3/4 cup of seasoned [breadcrumbs](#)
- ☐ 1 tablespoon of [mustard](#)
- ☐ 2 tablespoons of mayonnaise (add another cup for a dipping sauce)
- ☐ 2 lightly beaten eggs
- ☐ Salt and pepper to taste
- ☐ 3 tablespoons of [ketchup](#) (for dipping sauce)
- ☐ 1 tablespoon of sugar

### Beef Krabby patty:

- ☐ Ground beef
- ☐ Hamburger seasoning (if desired)
- ☐ Sliced onions
- ☐ Sliced tomatoes
- ☐ Sliced cheese (American or Cheddar)
- ☐ Hamburger buns
- ☐ Mayonnaise
- ☐ Ketchup
- ☐ Mustard
- ☐ Sliced pickle
- ☐ Lettuce

## Method 1 of 2: Crab Krabby patties



- 1 Place the chopped onions and celery into a skillet or frying pan.** Sauté in 1 tablespoon of oil.



- 2 Add the thyme.** Reduce the heat and cook gently until the onions wilt, or appear transparent. Avoid browning or burning them.



**3** Mix the crabmeat, sauteed onions and celery, breadcrumbs, Dijon mustard, **mayonnaise**, egg, salt, and pepper in a mixing bowl. Mix well until all ingredients are properly combined.



**4** Create **patties** from the mixture. Make round patty shapes using a mold or your hands. Pat them flat or use the back of a fork.





**5 Return to the skillet.** Heat 3 tablespoons of oil. Cook the patties in batches of 2 to 3 at a time. Cook each patty 2 minutes each side, or until the patties are golden brown. Keep adding oil for following batches as needed.



**6 Preheat the oven to 200°C/400°F.** Add the fried Krabby patties to the oven for a 10 minute bake.



- 7 Remove and serve.** Serve with a mix 1 cup of mayonnaise and 3 tablespoons of ketchup together or serve mayonnaise and ketchup separately.

Method  
2

**Method 2 of 2:  
Beef Krabby Patties**



- 1 Organize the ground beef into a long layer.** Make to desired burger thickness.



**2** Cut round, patty shapes for the Krabby patties.



**3** Lay the Krabby patties on a grill or frying pan. Heat 500°F for 5-10 minutes on each side for a nice medium to well done patty.





**4** Lay the cheese on each of the patties and let melt for 2 minutes.



**5** Take the patties off the grill. Lay them onto the buns.



**6** Add the condiments as listed in the ingredients above.

- For secret Krabby Sauce, mix ketchup and mayonnaise with a very small drop of hot sauce and add to the Krabby patties.



**7** Serve. Enjoy!





**8** Finished.



## Community Q&A

### Question

**What is the secret formula?**



**Stephen**  
Top Answerer

The secret formula, never revealed in the series, was revealed by Nickelodeon as a pinch of King Neptune's Poisedon Powder.

Helpful **67** Not Helpful **14**

### Question

**How many patties does this recipe make?**



Community Answer

The instructions show two patties being made from the ingredients listed, but you could just make one large patty if you'd prefer.

Helpful **16** Not Helpful **2**

### Question

**Can I use chicken meat?**



Community Answer

As long as the meat is minced, you can use any meat instead of beef. Chicken mince might make the patty a bit more dry, as beef has fat marbled throughout, and chicken is very lean.

Helpful **22** Not Helpful **5**

#### Question

**Is there a really a Krusty Krab?**



Community Answer

There are a few stores around the coast with that name but they were not made before the show.

Helpful 17 Not Helpful 4

#### Question

**What do I do with the tablespoon of sugar?**



Community Answer

The tablespoon of sugar is added to all of the other ingredients that go into the patty (with the crabmeat, breadcrumbs, other seasonings, etc.). It's probably not entirely necessary if you'd prefer to leave it out.

Helpful 14 Not Helpful 4

#### Question

**Can I use ground pork instead of beef?**



**Qamar**  
Top Answerer

Yes, ground pork can be used as a substitute for ground beef. It may change the taste and texture, but it will still work fine.

Helpful 12 Not Helpful 4

#### Question

**How long will it take to make a krabby patty?**



Community Answer

Including all of the prep, making one krabby patty probably takes between 10-15 minutes. (If you're using hamburger, then it also depends on how well done you like your patties to be.)

Helpful 7 Not Helpful 5

#### Question

**Is a Krabby pattie just like a cheeseburger?**



Community Answer

Yes, it is.

Helpful 10 Not Helpful 10

### Question

What does the Krabby Patty based on or what it is inspired by?



Community Answer

The Krabby patty is based on the Nickelodeon show "Spongebob Squarepants" and Krabby is one of the characters on this show.

Helpful **2** Not Helpful **5**

### Question

Can you use real crab meat?



Community Answer

You can, it's just that imitation crab meat is usually cheaper. Sometimes tinned crab meat still includes pieces of the shell, so be careful.

Helpful **4** Not Helpful **1**

## Tip

- Krabby patties can be kept warm in an oven for up to 30 minutes. Alternately, place in the fridge and reheat by baking at the time of serving.

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