

Shrimp Cakes w. Chili-Lime Cream Sauce



Shrimp Cakes

Ingredients:

- 32 uncooked large Shrimp (about 2 lbs), peeled, deveined
- 2 large Eggs
- 2 Green Onions, sliced
- ¼ cup fresh Lemon juice
- 2 tbsp Dijon Mustard
- 2 tbsp minced fresh Cilantro
- 1 tsp hot Pepper sauce
- 1 tsp Salt
- Pinch of ground black Pepper
- 4 cups Panko (Japanese breadcrumbs)
- ¼ cup (or more) peanut oil

Directions:

- Coarsely chop shrimp in processor.
- Add egg, green onion, lemon juice, mustard, cilantro, hot pepper sauce, salt, and pepper.
- Blend in using on/off turns.
- Add 1 cup Panko and blend in using on/off turns.
- Form mixture into twenty 3" diameter cakes.
- Roll cakes in remaining 1 cup Panko; transfer to waxed-paper-lined baking sheet.
- Refrigerate 10 minutes. (Can be made up to 4 hours ahead. Cover and refrigerate.)
- Heat 2 tbsp peanut oil in heavy large skillet over medium-high heat.
- Working in batches, fry cakes until cooked through and golden brown on both sides, adding more oil to skillet as needed, about 6 minutes.
- Spoon 3 tbsp Chili-Lime Cream Sauce onto each of 10 plates.
- Place 2 shrimp cakes on each and serve immediately.

Chili-Lime Cream Sauce

Ingredients:

- ⅓ cup dry white Wine
- ⅓ cup fresh Lime juice
- 2 tbsp minced Shallot
- 2 cups Whipping Cream
- ¼ cup Chili-Garlic sauce
- 8 tbsp (1 stick) unsalted butter, room temperature, cut into ½" pieces

Directions:

- Combine first 3 ingredients in heavy small saucepan.
- Boil over high heat until reduced by half, about 3 minutes.
- Add cream and boil until reduced by half, about 2 minutes.
- Reduce heat to low.
- Mix in chili-garlic sauce.
- Add butter, 1 piece at a time, whisking just until melted before adding next piece.