

Shrimp Cakes w. Chili-Lime Cream Sauce



Shrimp Cakes

Ingredients:

32 uncooked lg 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 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 sauce each onto 10 plates, add 2 shrimp cakes on each and serve.

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.