



Shrimp Cakes

w. Chili-Lime Cream Sauce

Serves 10-12

Shrimp Cakes

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

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

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

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.