

## **Shrimp Cakes**

*Adapted from Bon Appétit magazine*

16 uncooked large shrimp (about 1 pound), peeled, deveined

1 large egg

1 green onion, chopped roughly

2 tbsp fresh lemon juice

1 tbsp + 2 tbsp Dijon mustard

1 handful fresh cilantro

1/2 tsp hot pepper sauce

1/2 tsp salt

Pinch of ground black pepper

1 cup plain breadcrumbs

1 cup panko (Japanese breadcrumbs)

2 tbsp (or more) peanut oil (or canola or olive oil — I used olive oil)



Coarsely chop shrimp in processor. Add egg, green onion, lemon juice, 1 tablespoon mustard, cilantro, hot pepper sauce, salt, and pepper. Blend in using on/off turns. Add 1 cup of plain breadcrumbs and blend in using on/off turns. Form mixture into eight 4-inch-diameter cakes.

If you don't have a food processor, I don't see why you couldn't chop the shrimp by hand and then mix it in with all the other ingredients.

Place on a parchment lined baking sheet or plate and cover with plastic wrap. Let sit in refrigerator for at least 30 minutes and up to 2 hours.

Brush half of the remaining mustard on one side of each cake and dip in panko. Brush other side with mustard and repeat with the panko so that both sides are coated.

Heat 2 tablespoons of your oil of choice in a heavy large skillet over medium-high heat. Working in batches (if needed), fry cakes until cooked through and golden brown on both sides, adding more oil to skillet as needed, about 6 - 7 minutes total. Serve with Lemon and Paprika Aioli.

## **Spicy Lemon and Paprika Aioli**

3/4 cup mayonnaise

3 tbsp fresh lemon juice

3 large garlic cloves, minced

1 tbsp tomato paste

3/4 tsp smoked Spanish paprika (or 1/2 tsp Hungarian sweet paprika and 1/8 tsp cayenne pepper)\*

Combine all ingredients in small bowl; whisk to blend. Season aioli to taste with salt and pepper. (Can be made 1 day ahead. Cover and refrigerate.)

