

SHRIMP CAKES WITH CHILI-LIME CREAM SAUCE

This recipe comes from the Sansei Seafood Restaurant & Sushi Bar on the island of Maui.

16 uncooked large shrimp (about 1 pound), deveined
1 large egg
1 green onion, sliced
2 tablespoons fresh lemon juice
1 tablespoon Dijon mustard
1 tablespoon minced fresh cilantro
½ teaspoon hot pepper sauce
½ teaspoon salt
Pinch of ground black pepper
2 cups Panko (Japanese breadcrumbs)
2 tablespoons (or more) vegetable oil

Chili-Lime Cream Sauce

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 (or less depending on consistency) and blend using on/off turns. Form mixture into 24, 1 ½ inch diameter cakes. Roll cakes in remaining panko; transfer to waxed paper lined baking sheet. Refrigerate 10 minutes. (Can be made up to 4 hours ahead and refrigerated.)

Heat 2 tablespoons vegetable 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.

Serve with **Chili-Lime Cream Sauce**

Market Tip: Unseasoned Japanese breadcrumbs called panko, give these shrimp cakes a light, crispy coating. Dry white breadcrumbs make a good substitute. Panko is available in the Asian foods section of some supermarkets and at Asian markets.

Prep Tip: You may opt to hand chop and mix the ingredients as the processor can chop the ingredients to finely and perhaps become too liquidy. Your choice.