

Mini Shrimp Cakes with Chili Cumin Mayo

Category: Appetizers

Servings: 6

Rating: 10

Source: Thrifty Foods

Description:

A wonderful appetizer with a slightly oaked Chardonnay. I toast the cumin and chili powder on a paper towel in the microwave for 20 or so seconds to bring out the flavours.

Ingredients:

!Chili Cumin Mayo

!mayonnaise 1/4 cup, may use light
!chili powder 1/4 tsp.
!cumin 1/4 tsp.
!tabasco to taste
!lime juice to taste

!Shrimp Cakes

!shrimp 400 grams. Use small hand or machine-peeled
!egg 1 large, beaten
!flour 1 Tbsp.
!mayonnaise 1/4 cup, may use light
!tabasco 1/2 tsp.
!cumin 1/2 tsp.
!lime juice from 1/2 a lime
!green onion 3, very finely chopped
!salt to taste
!pepper to taste
!bread crumbs at least 1/2 cup
!vegetable oil for frying

Instructions:

Mix first 5 ingredients (for the Chili Mayonnaise) store in fridge until needed, best made ahead.

Place shrimp in a food processor and pulse until finely chopped (not pureed). Transfer to a bowl and add remaining shrimp cake ingredients, EXCEPT for bread crumbs.

Line a baking tray with parchment. With lightly dampened hands, take a heaping Tbsp. of the shrimp mixture and shape it into a ball. Coat in the crumbs and form into a small cake. Place on prepared tray. Repeat with remaining mixture..

Place a large non-stick skillet over medium heat, adding enough oil to lightly coat bottom of pan. Cook shrimp 3 to 4 minutes per side until golden and heated through. Set on a serving tray; top each shrimp with a small dollop of the mayonaisse. Garnish if desired with a thin slice of green onion or chives.