

Oregon Pink Shrimp Cakes

1 1/2 lbs. Oregon Pink Shrimp. Do not wash
1 cup plain bread crumbs
1 cup celery stalks, finely minced
1 cup onion, finely minced
1 cup green pepper, finely minced
1 tsp. dry mustard
1/2 tsp. Tabasco
1 large egg
1/4 cup mayonnaise
1 Tbsp. lemon juice
1/2 tsp Worcestershire sauce

Additional bread crumb for coating the cakes
1/2 cup oil for frying (or more as needed)

Combine all ingredients except the breadcrumbs for coating and the oil for frying. Form the mixture into 8 1" thick cakes. Coat cakes on both sides with the additional breadcrumbs, patting the crumbs lightly into cakes. Preheat 10" to 12" sauté pan over medium heat. Add 1/4 cup oil. Cook 4 cakes at a time, 4 minutes per side. The should be nicely browned on both sides and heated through. Keep the cooked cakes warm in the oven while you prepare the remaining 4. Use fresh oil for the second batch.

Wasabi Tartar Sauce

3/4 cup sour cream
3/4 cup mayonnaise
3 Tbsp. fresh ginger, grated
1 Tbsp. fresh garlic, finely minced
1 Tbsp. white vermouth
1 Tbsp. sesame oil
1 tsp. lime zest
1 Tbsp. lime juice
2 tsp. Wasabi Paste (jalapeno pepper, finely minced can be substituted)

Use food processor to puree ginger. Wasabi, garlic, vermouth, sesame oil. lime juice and zest. Puree for 3 minutes. Add mayonnaise and sour cream and process until smooth.

Recipe courtesy of Gary Puetz, The Seafood Steward