

Oregon Shrimp Cakes from the Oregon Trawl Commission

1 lb Oregon Shrimp, well drained 2 Tablespoons Lemon juice 3 Cups Bread Crumbs (Panko) 2 Tablespoons Parsley, finely minced 1/2 Cups Green Onion, finely minced 1 Tablespoon Blackened seasoning 1/2 Cup Red bell pepper, finely minced 2 Teaspoons Sugar 1/2 Cup Mayonnaise 1 Large Egg Canola oil for frying

Divide bread crumbs into two equal portions. Combine half of the bread crumbs with the other remaining ingredients and mix gently. Cover and refrigerate shrimp mixture. Allow mixture to rest for at least 30 minutes.

Using butter or oil, coat inside of 1/3 cup measure. Fill the measuring cup with bread crumbs. Empty out excess. Firmly pack cup with shrimp mixture level with top. Gently tap upside down on the measuring cup to remove shrimp mixture. Gently coat shrimp cake with breading.

Coat sauté pan with 1/4 inch canola oil over medium heat. When oil is hot, add shrimp cakes and cook until golden on each side. Turn only once. Serve with Creole Tatar Sauce.