

# Thai Shrimp Cakes Recipe

Serves 8-10

## ***Ingredients:***

1 pound shrimp - peeled & deveined, tails removed  
1 tbsp each: chopped cilantro, chopped basil, chopped mint  
1 tbsp finely chopped ginger  
2 cloves finely chopped garlic  
2 tbsp finely chopped red pepper  
1 egg  
1 tsp asian fish sauce  
3 tbsp mayonnaise  
1 1/2 cup panko bread crumbs, divided  
Grapeseed or canola oil  
1/2 cup mayonnaise  
1/2 tsp sesame oil  
1 1/2 tsp sriracha sauce (or to taste)  
1 tsp rice wine vinegar

## ***Directions:***

Coarsely chop shrimp in a food processor by pulsing or chop by hand. You want the shrimp to hold together but not get too finely chopped - look for approximately 1/4 inch size pieces.

In a bowl, mix chopped shrimp with herbs, ginger, garlic, red pepper, egg, fish sauce and mayonnaise. Stir in 1/2 cup panko. Let mixture rest for 5 minutes to firm up.

Drop a tablespoon of shrimp mixture into remaining panko and turn to coat. Shape into a small patty and place on a baking sheet. Repeat with the rest of the shrimp mixture.

Heat 2 tbsp canola or grapeseed oil in a heavy bottom skillet over medium heat. Add shrimp cakes in batches being careful not to overcrowd pan. Cook 4-5 minutes per side or until golden brown & crispy. Wipe skillet out and use fresh oil between batches.

Mix together the mayo, sesame oil, sriracha and rice wine vinegar.

Serve shrimp cakes on a platter with the dipping sauce - enjoy!