

Oregon Pink Shrimp Cakes

1 1/2 lbs. Oregon Pink Shrimp. Do not wash	1 large egg
1 cup plain bread crumbs	1/4 cup mayonnaise
1 cup celery stalks, finely minced	1 Tbsp. lemon juice
1 cup onion, finely minced	1/2 tsp Worcestershire sauce
1 cup green pepper, finely minced	Additional bread crumb for coating the cakes
1 tsp. dry mustard	1/2 cup oil for frying (or more as needed)
1/2 tsp. Tabasco	

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

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