



### **Maine Shrimp Cakes**

Yield: about 4 servings (8 cakes)

1-1/4 lb.	Maine shrimp meat, raw
3/4 c.	panko crumbs
3/4 tsp.	kosher salt
1/2 tsp.	ground pepper
1 tsp.	Dijon mustard
4 Tbsp.	mayonnaise
1 Tbsp.	fresh chives, chopped
2	eggs
Dash	Tabasco sauce
Dash	Worcestershire sauce

#### **Preparation:**

1. Mix above ingredients lightly. Refrigerate for 1/2 hour for ease in handling.
2. Form into 8 cakes, approximately 3 inches in diameter.
3. Coat cakes lightly with additional panko crumbs.
4. Pan fry in canola oil in a heavy bottom skillet until golden brown. If needed, finish in a 350 degree oven until done.
5. Garnish with lemon wedges.