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Southwest Crab or Shrimp Cakes

By Susie Iventosch

(Makes 8 crab or shrimp cakes)



Southwest Crab and Shrimp Cakes Photo Susie Iventosch

INGREDIENTS

1 pound, (roughly 3 cups) chopped cooked shrimp or crab meat

1 Tbsp. grated red onion

1 clove garlic, minced or pressed

1 Tbsp. fresh-squeezed lime juice

2 Tbsp. finely chopped cilantro leaves

1/2 jalapeño pepper, very finely diced (optional)

1 egg

1 tsp. hot sauce

1 Tbsp. mayonnaise (need for crab cakes, but not necessary for shrimp cakes)

1 cup panko, divided into 1/3 cup for inside cakes and 2/3 cup for exterior coating

1/2 tsp. each salt and pepper

2 Tbsp. olive oil for cooking

Garnish: Lime wedges and cilantro leaves

Blue cheese dressing with hot sauce for dipping

DIRECTIONS

Remove tails from shrimp and place in the bowl of the food processor. With the metal blade pulse 8 to 10 times, until shrimp is chopped but not too pasty. (For crab, don't process meat.) Transfer meat to a medium-sized bowl.

Add 1/3 cup panko (reserve 2/3 cup for coating exterior of cakes) and all remaining ingredients except olive oil. Mix well and divide into eight equal portions. Form into patties and then coat on all sides in panko crumbs seasoned with salt and pepper.

At this point, you can cook the crab cakes and serve, or you can refrigerate them ahead of time to cook later in the day.

When ready to cook, heat oil on griddle over medium-high heat. Place cakes on griddle and cook for about 3-4 minutes per side, or until golden brown.

Garnish with lime wedge, cilantro leaves and a spoonful of spicy blue cheese dressing.

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