

Shrimp Cakes with Corn Relish

This is from the Anheuser-Busch Cookbook, and they suggest you pair it with Bud Light. WTF? Not on my watch. I suggest a nice Belgian Saison like Saison DuPont, or Ommegang Hennepin.

For the Shrimp Cakes

- 1 pound medium shrimp, peeled and deveined
- 4 teaspoons olive oil
- 1 red bell pepper, stemmed, seeded, and finely chopped
- 1 minced garlic clove
- 1/4 cup thinly sliced green onions
- 3 tablespoons mayonnaise
- 1 tablespoon fresh lime juice
- 2 teaspoons hot pepper sauce
- 1 teaspoon sugar
- 1/2 teaspoon sea salt
- 1 large egg
- 1/4 cup chopped fresh cilantro
- 1 cup panko flakes (japanese bread crumbs) or plain dried bread crumbs

For the Salsa

- 1 cup white corn kernels (the book suggests frozen, but again I say WTF? Buy some fresh corn, boil it or grill it, then cut the corn off the cob to collect 1 cup)
- 3/4 cup peeled and diced avocado
- 1/4 cup chopped fresh cilantro
- 3 tablespoons finely chopped red onion
- 2 tablespoons finely chopped poblano pepper (if you can't find poblano, any mild green chili will work)
- 1 tablespoon fresh lime juice
- 1/2 teaspoon sea salt

Directions

Place the shrimp in a food processor and pulse them until finely chopped, but not pureed. Heat 2 teaspoons of olive oil in a skillet over medium heat. Add the bell pepper, saute for 3 minutes. Add the garlic and saute for 1 minute. Remove from heat and transfer to a bowl. Add the shrimp, green onions, mayonnaise, lime juice, hot pepper sauce, sugar, salt, and egg. Stir well, then add the cilantro and 1/4 cup of panko flakes.

Divide the shrimp mixture into 8 equal portions, shaping each portion into a patty that's 1/2 to 3/4 inch thick. Dredge both sides of the patties in the remaining panko flakes, and place them on a plate in the refrigerator for at least 1 hour. They need to set. Go have a beer, but don't make it a Bud.

Just before you're ready to cook the shrimp cakes, make the salsa. In a bowl, combine the corn, avocado, cilantro, onion, chile, lime juice, and salt. Stir it gently. **Gently**, or you'll make guacamole out of that avocado. Set that aside and cook the shrimp cakes.

Heat the rest of the olive oil in a large skillet over medium heat. Add 4 shrimp cakes to the pan and cook for 2 minutes or until brown on the bottom. Turn and cook the other side another 2 minutes or until brown. You want a nice golden color, but not too dark. When they're finished, transfer to a plate and cover to keep warm, and cook the remaining shrimp cakes. Serve them over the corn salsa.