



***PREP TIME : 10 MIN***

***COOK TIME : 12 MIN***

***SERVES : 4***

***Ingredients :***

- ***1 lb (500 g) raw shrimp, peeled, deveined and coarsely chopped***
- ***2 oz (60 g) crabmeat, finely chopped***
- ***1/3 cup (75 mL) thinly sliced green onion***
- ***2 tbsp (30 mL) chopped fresh cilantro***
- ***2 tsp (10 mL) minced fresh ginger***
- ***2 cloves garlic, minced***
- ***2 tbsp (30 mL) VH<sup>®</sup> Soya Sauce***
- ***1 egg***
- ***1-1/2 cups (375 mL) Panko breadcrumbs***
- ***3 tbsp (45 mL) canola oil***

***Gingered Dipping Sauce:***

- ***1/4 cup (60 mL) VH<sup>®</sup> Soya Sauce***
- ***3 tbsp (45 mL) minced fresh ginger***
- ***2 tbsp (30 mL) rice vinegar***
- ***1 tbsp (15 mL) honey***
- ***1/4 tsp (1 mL) hot pepper sauce***

***Directions :***



# Shrimp Cakes

- 1. In bowl, combine shrimp, crabmeat, green onions, cilantro, ginger, garlic, VH<sup>®</sup> Soya Sauce, egg and 1/2 cup (125 mL) of the breadcrumbs. Shape into 10 patties.*
- 2. Place remaining breadcrumbs in shallow bowl. One at a time, dip each patty into breadcrumbs, until well coated on both sides.*
- 3. Heat oil in large non-stick skillet set over medium-high heat. In batches, fry shrimp cakes until golden, about 3 minutes per side.*
- 4. Sauce: In small bowl, stir together all sauce ingredients. Serve with hot cakes.*

## **TIPS:**

- The key to this recipe is to not chop the shrimp too finely. Leave it a bit chunky so that you get a tender morsel of shrimp in every bite!*