



Shrimp & Crab Cakes – Thai Style

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 4-6 oz lump crab meat, picked clean of any shell fragments
- 1 ¼ lb raw, peeled and deveined medium shrimp, chopped (divided)
- 1 2/3 cup whole wheat panko crumbs (more as needed)
- ½ cup finely diced red bell pepper
- 1/3 cup finely diced yellow onion
- ¼ cup minced cilantro or parsley
- 4-5 garlic cloves, minced
- ½ teaspoon grated fresh ginger or ginger paste
- 1 ½ teaspoons fish sauce
- 4 teaspoons fresh lime juice
- 2 ½ teaspoons Thai Sweet Chili Sauce
- 2 large eggs, lightly beaten
- ¼ cup [Unflavored EVOO](#) or [Roasted Garlic grapeseed oil](#) *

Sriracha Remoulade

- ¼ cup O&V [Allioli Sauce](#) *
- ½ cup mayonnaise
- 1 ½ tablespoons Sriracha sauce
- 1 tablespoon O&V **Apple Cider vinegar** *
- 2 teaspoons O&V [Garlic Mustard](#) *
- 1 tablespoon lemon juice (more to taste)
- ½ small shallot, coarsely chopped
- 1 tablespoon capers, chopped

Preparation

Make the remoulade by placing all the ingredients in a food processor and combining until smooth. Refrigerate until serving to allow the flavors to come together for a minimum of 15 minutes.

Clean out the food processor. Separate out a quarter pound of shrimp (about 10-12 shrimp), chop them and keep aside with the crabmeat. Chop the remaining pound of shrimp and add to the clean processor along with the bell pepper, onion, cilantro/parsley, lime juice, fish sauce, sweet chili sauce, garlic, ginger and eggs. Pulse a few times and then add in 2/3 cup of panko crumbs (about half). Pulse until just combined.

Remove from the bowl and fold in the crab meat and separated chopped shrimp. Shape the mixture into 8 patties. Place the remaining 2 cups of panko in a flat plate or piece of parchment paper and dredge the patties in it by pressing both sides of each patty into the remaining panko to coat. Place in the refrigerator for 15 minutes.

Heat the EVOO in a skillet over medium high heat and add the patties, cooking for about 3-4 minutes on each side until crispy and golden brown. Depending on the size of your skillet, you may want to do this in two batches so as to not crowd the patties in the pan.

Remove and serve with a dollop of Sriracha Remoulade. These make a great seafood burger in the summer over a toasted whole wheat English muffin with some lettuce and sliced tomato.

Serves 8

Active time: 25 minutes Total Time: 40 minutes

Notes

* A good [Unflavored EVOO](#) or the [Roasted Garlic oil](#) are great ways to pan sear these seafood cakes. The garlicky flavor of the [Allioli sauce](#) is delicious in the sauce, as is the tang of the **Apple Cider Vinegar** and zip of the [Garlic Mustard](#). You can replace each with other high-quality ingredients, but if you forgo the Allioli sauce, you will need to add garlic to the sauce.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Entrée, Easy Weeknight Meal, Quick Dinner, Shrimp & Crab Burgers, Thai Flavored Shrimp Cakes, Sriracha Remoulade, Spicy Seafood Sauce, Apple Cider Vinegar, Garlic Mustard, Unflavored EVOO, Allioli Sauce, Seafood Cakes