



## SHRIMP CAKES

### Ingredients:

1# Shrimp, peeled, deveined and quartered  
3T Fresh Chives  
2T Extra virgin Olive Oil  
1/2c Flour  
2T Cajun Seasoning, more to taste  
1/2t Salt  
1/2t Black Pepper  
1T Extra Virgin Olive Oil  
2T Butter

### Instructions:

In food processor, add half of the shrimp, chives, salt and pepper. Mix to puree consistency. Remove to bowl and blend puree and shrimp pieces. On plate combine cajun seasoning and flour. Divide shrimp mixture into 4-6 equal parts and form patties. In pan, heat oil and butter (use more if necessary). Dredge each side of patties in flour mixture and cook over medium approximately 3 minutes on each side or until cooked through. Serve with classic cocktail sauce and remoulade sauce.

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