

# Shrimp sliders with Spicy Lime Aioli and Spinach

From a Phillis Carey cooking class, 5/2012



## SHRIMP MIXTURE:

3/4 pound shrimp, cleaned, tails removed  
1 large egg yolk  
1 tablespoon green onion, minced  
1 tablespoon fresh lime juice  
1/2 teaspoon Dijon mustard  
1 tablespoon fresh cilantro, chopped  
1/2 teaspoon Sriracha sauce, or other hot sauce  
1/2 teaspoon salt  
1 pinch black pepper  
1/2 cup panko bread crumbs  
Vegetable oil for frying (preferably grapeseed for its high flash point)

## AIOLI:

1/2 cup mayonnaise  
1 whole garlic clove, minced  
2 teaspoons fresh lime juice  
1 teaspoon Dijon mustard  
1 teaspoon sugar  
1 teaspoon Sriracha sauce, or other hot sauce  
1 tablespoon green onions, minced

## SLIDER STUFF:

1/2 cup panko bread crumbs  
8 small slider buns  
8 medium spinach leaves

## Servings: 4

*The panko crumbs give the shrimp cakes some nice crispiness. The nutrition info does not include the oil used to fry the shrimp.*

1. SHRIMP: Coarsely chop shrimp and place in food processor. Add egg yolk, green onion, lime juice, mustard, cilantro, Sriracha, salt and pepper. Pulse to combine. Do not puree - you want a few small pieces of shrimp to taste. Add 1/2 cup panko crumbs and pulse to combine. Form shrimp mixture into 8 cakes a little larger than the diameter of the slider buns.
2. Coat each shrimp cake in 1/2 cup panko crumbs and transfer to a parchment-covered baking sheet. Refrigerate at least 10 minutes, preferably an hour, and up to 4 hours ahead of cooking.
3. In a medium to large nonstick skillet heat 1/4 inch vegetable oil over medium-high heat. Working in batches, if needed, adding more oil as necessary, fry cakes until cooked through and golden brown on both sides, about 6 minutes. Remove to a rack and drain.
4. AIOLI: In a bowl combine the ingredients and stir until smooth.
5. Toast buns and spoon a small amount of aioli on each bottom bun. Top with shrimp cake, add a spinach leaf to the top, add more aioli if desired. Top with bun lid and serve immediately.

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Per Serving (excluding unknown items): 571 Calories; 31g Fat (46.6% calories from fat); 31g Protein; 48g Carbohydrate; 3g Dietary Fiber; 192mg Cholesterol; 980mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>