



Coconut & Lemongrass Shrimp Cakes with a Spicy Man

NIBBLEDISH CONTRIBUTOR

Ingredients

SALSA:

2 mangos chopped. Over ripe works wonderfully
1/2 cucumber diced. Seed and peel if you feel like it
chile paste-- again to taste
handful of unsweetened shredded coconut
handful fresh mint
1 diced shallot
juice of 1 lime
2 tablespoons of sugar
1-2 tablespoons fish sauce

SHRIMP CAKES:

1 lb. raw shrimp
1/2 stalk diced lemon grass
1/2 chopped fresh coconut
a hand full of green beans
just a bit of lime zest
chile paste to taste
tablespoon fish sauce
1/4 - 1/2 can of coconut milk
handful fresh cilantro
2 tablespoons olive oil
salt
panko, optional

Instructions

FOR THE SALSA:

Put everything BUT half the cucumber into a food processor. Pulse. Just to get it to mix, but not to a pulp. Combine with remaining cucumber.

Let this sit in the fridge for the flavors to marry while you make the shrimp cakes.

FOR THE SHRIMP CAKES:

Put everything but the panko into a food processor, and blend. Don't expect the coconut to fully blend, it adds a nice texture in the end. If the mixture looks thin, add some panko and stir.

oil to fry, plenty

Heat a heavy bottomed pan to med-high, add oil. Form shrimp mixture into cakes. Big ones for dinner, small ones make a snazzy appetizer.

Fry them until they are browned, flip, repeat. They don't take much time to cook thru, but it's nice to get them brown.

Serve with salsa on the side and a garnish of chopped mint, cilantro and maybe crushed pistachios, but I skipped that part.