



CW Cafe Today
Neo-Soul Cooking for a Healthy Life Style



Spicy Shrimp Burger with Ginger Mayo Cocktail Sauce



Servings: 6 Prep time: 15+ chilling time Cook times: 15 – 20

No need to fish for compliments when you bring this burger to table! Medium tender white shrimp, pulse lightly in food processor together with fresh cilantro, ginger, garlic, and just a touch of crushed red pepper flakes. This juicy shrimp burger topped with Ginger Mayo Cocktail sauce is all you need to enhance the flavors in this burger.



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Ingredients

- 1 ½ pounds Medium White Shrimp, peeled, deveined and tails off
- ½ cup loose cut cilantro leaves
- 3 garlic cloves
- ½ slice green bell pepper, cut in strips
- ½ onion, small
- 1 cup Panko Bread Crumbs
- 2 teaspoons Old Bay Seasoning
- 2 teaspoons fresh dill, chopped
- 2 tablespoons fresh ginger paste (Gourmet Garden)
- 1/3 cup Mayo
- ½ teaspoon salt
- ½ teaspoon crushed black pepper
- ½ teaspoon crushed red pepper flakes
- 2 tablespoons Olive Oil, for cooking burgers
- 6 Soft Kaiser Rolls
- 6 leafs of butter lettuce
- ½ Red Onion, thinly sliced

Ginger Mayo Cocktail Sauce

- 1/2 cup Mayo
- 1 tablespoon fresh chopped parsley
- 1 tablespoon Ginger Paste
- 1/2 cup Spicy Cocktail Sauce



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Directions

In a food processor, add cilantro leaves, garlic, green pepper and onion, pulse lightly to combine. Then add shrimp to food processor and pulse until coarsely chopped.

Remove shrimp mixture from food processor and place in a large bowl; add panko bread crumbs, old bay seasonings, dill, ginger, and mayo blend well. Then add salt, pepper and red pepper flakes.

Form shrimp burgers - with a large ice cream scoop or large spoon, place mixture in your hands and form 6 - 1/2" thick Patties and place them on a parchment paper lined baking sheet. Place burgers in the refrigerator and let chilled for about 10 - 15 minutes.

While burgers are chilling, in a small bowl add 1/2 cup of mayo, parsley, ginger paste and cocktail sauce and mix well.

In a large nonstick skillet, over medium heat add olive oil and place 3 patties in pan and cook until golden brown on one side, then turn over and cook the other side. Repeat the process for second batch of patties. Cooking process should take about 15 - 20 minutes. After cooking place burgers on a plate and keep warm.

Place Kaiser rolls in toaster oven and toast lightly if desire. For each burger, place one butter lettuce leaf on bottom bun, add shrimp burger, thinly sliced red onions and top it off with ginger mayo cocktail sauce then crown burger with top bun. Round out the meal with fries, chips or potato salad. Enjoy