

## SHRIMP CAKES

*I think Forrest Gump would approve! These zesty shrimp cakes are robust, chunky, and full of flavor. Serve as an appetizer or make it your meal!*

**Makes: 4**

**Ingredients:**

12 36-40 count raw shrimp, peeled and deveined  
1 egg  
1 chopped scallion, about 3 tablespoons  
1/4 teaspoon paprika  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
Dash cayenne pepper  
Juice of 1/4 lemon  
3/4 cup Wheat Belly All-Purpose Baking Mix  
Olive oil for skillet  
Parsley for garnish  
Lemon wedges for garnish



**Directions:**

In a medium bowl, add egg and stir. Cut each shrimp into 3 or 4 pieces and add to the bowl along with the scallion, paprika, salt, black pepper, cayenne, and lemon and then stir mixture together well. Let sit for a minute or two and then add the baking mix and mix together well. Set aside.

Add olive oil to a skillet and heat on low-medium to medium heat. Use enough oil to coat the bottom of the skillet plus enough that will swirl around a little when the skillet is agitated.

When the oil is ready (it is helpful to use wet hands), form the mixture into four equally-sized patties about 3/4 inch thick and place into the skillet. Cook for about 3 minutes on each side, turning carefully with a spatula. During this process it is helpful to occasionally agitate the skillet, swirling the oil around the bottom edges of the shrimp cakes to ensure even browning.

When nicely browned and any visible shrimp are pink, plate and garnish the cakes with parsley and lemon wedges. I sprinkled a little hot sauce on mine. Enjoy!