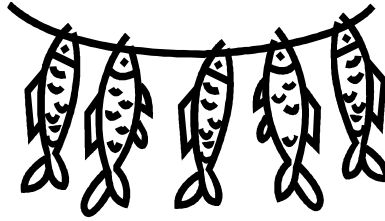


George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



Shrimp Cake Eggs Benedict

Ingredients for Shrimp Cakes:

- 1 Pound Shrimp (raw)
- 2 cups panko bread crumbs (1 cup for mix, 1+ for breading)
- 1 large egg (beaten)
- 1/2 cup scallions (chopped)
- 2 tablespoons lemon juice
- 1 tablespoon hot pepper sauce (or Sriracha)
- 1 tablespoon mustard
- 1 tablespoon ginger
- 1-2 cloves garlic
- salt and pepper

Ingredients for Sriracha Hollandaise sauce:

- 3 egg yolks
- 1 stick of butter (cut into small pieces)
- 2 tablespoons lemon juice
- hot pepper sauce (or Sriracha)

Shrimp Cake: (Chop your scallions, ginger, and shrimp into pinky fingernail sized pieces.) Add the following to a large bowl and mix thoroughly: Shrimp, panko crumbs, egg, scallions, lemon juice, hot pepper sauce (or Sriracha), mustard, ginger, garlic and salt and pepper. Take a small handful of shrimp cake mix, form it into a disk with your hands. Coat both sides of the shrimp cake with the remaining cup of panko bread crumbs. (Make approximately 7 more breaded shrimp cakes.) Let shrimp cakes refrigerate for 30 minutes in order to firm up. Heat up skillet with about 1"inch oil . Fry shrimp cakes to a golden brown on both sides, or an internal temperature of 140 degrees. (I used an instant read meat thermometer.)

To poach your eggs: Bring pot to gentle pre-simmer/simmer, (about 140-160 degrees). add a splash of vinegar to pot with a few inches of water. This helps to keep the egg yolk and white together, but is not necessary. Crack egg into small bowl in order to make it easier to handle. Start a vortex in your water by using a spoon. This also helps to keep the egg together by wrapping the white around the yolk. Add egg to water, wait ~3-4 minutes or so. Remove. Ta-Da! Perfect poached egg.

Hollandaise Sauce: Separate the yolk of three large eggs, and whisk until they are a consistent thickness. Microwave your stick of softened butter for a minute, or until it melts. Let cool. Combine lemon juice, pinch of salt, egg yolk and Sriracha (amount as desired). Briskly whisk your melted butter into your egg-lemon-hot sauce mixture, taking care to add the butter very slowly. When all the butter has been added, turn on the heat underneath the saucepan to a low simmer, continuing to whisk. Your Sriracha Hollandaise should be ready when it starts to thicken and stick to your whisking implement, with the consistency of cheese sauce.

Take your toasted English muffin, poached egg, shrimp cake, and Hollandaise sauce and combine. Add lemon and Sriracha as needed.

Eat, serve, and enjoy!

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