



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Shrimp Burgers (adapted from Ezra Pound Cake who adapted it from Matt Lee and Ted Lee's *The Lee Brothers' Southern Cookbook* who adapted it from the Hominy Grill's recipe; I think my version most resembles the original, as I've left out the ginger and corn that the Lee Brothers added)

Makes 4 burgers

I didn't have fresh bread crumbs, so I used panko instead, moistened with a teaspoon or so of the shrimp cooking liquid.

2 quarts water
2 tablespoons Old Bay seasoning
1 pound headless large shrimp (26-30 per pound), shells on
2 tablespoons chopped scallions
2 tablespoons chopped fresh flat-leaf parsley
1½ teaspoons lemon zest
3 tablespoons mayonnaise
1 cup bread crumbs, preferably fresh (from about 2 slices bread)
kosher salt to taste
freshly ground black pepper to taste
1 egg, beaten
1½ tablespoons canola oil

1. In a 3-quart saucepan, bring the water and Old Bay seasoning just to a boil over high heat. Turn off the heat, add the shrimp, and let stand until the shrimp are pink, about 2 minutes. Drain; peel and devein the shrimp, then chop it coarsely.
2. In a large bowl, mix the shrimp, scallions, parsley, and lemon zest. Stir in the mayonnaise and bread crumbs (see note), and season with salt and pepper. Gently fold the egg into the mixture.
3. Shape the mixture into 4 patties. Wrap the patties in plastic wrap, and refrigerate them for at least 30 minutes.
4. Heat the oil in a 12-inch skillet over medium-high heat. Remove the burgers from the refrigerator, unwrap them, and gently lay them in the pan. Cook until both sides are browned, about 3 minutes per side. Drain on a plate lined with a paper towel.
5. Serve on toasted hamburger buns with lettuce, thinly sliced Vidalia onion and tartar sauce (or combine all of those flavors into one delicious slaw).