Maine Shrimp Cakes
Yield: about 4 servings (8 cakes)

1-1/4 lb. Maine shrimp meat, raw
3/4 c. panko crumbs
3/4 tsp. kosher salt
1/2 tsp. ground pepper
1 tsp. Dijon mustard
4 Tbsp. mayonnaise
1 Tbsp. fresh chives, chopped
2 eggs
Dash Tabasco sauce
Dash Worcestershire sauce

Preparation:

1. Mix above ingredients lightly. Refrigerate for 1/2 hour for ease in handling.
2. Form into 8 cakes, approximately 3 inches in diameter.
3. Coat cakes lightly with additional panko crumbs.
4. Pan fry in canola oil in a heavy bottom skillet until golden brown. If needed, finish in a 350 degree oven until done.
5. Garnish with lemon wedges.