

Shrimp Chorizo



A Taste of *The Café* AT THE FRICK

Yield: 2 pounds

Ingredients

2 pounds shrimp
½ teaspoon fennel seeds
½ teaspoon red chili flakes
1 Tablespoon Spanish paprika
2 teaspoon chipotle powder
3 cloves of garlic, chopped
1½ Tablespoon kosher salt
1 egg white

Procedure

Toast fennel seeds and red chili flakes in sauté pan over medium heat until fragrant. Add Spanish paprika and chipotle powder to same pan and toast for 1 more minute. Toss shrimp with toasted spices, garlic, and salt and mix well. Puree 1/2 of the shrimp with the egg white until smooth. Rough chop remaining shrimp and mix with puree. Let mix sit over night refrigerated. Form into patties and pan fry, for about 3 minutes, or bake for 5-8 minutes, until firm.

Bon Appetit!

June 2008