

INGREDIENTS

- 2 lbs. shrimp (50 count)
- 1 ¼ cup bread crumbs
- ¼ cup yellow onion
- ¼ cup celery
- ¼ cup sweet red pepper
- 1 ear sweet corn
- 1 egg
- 1 tablespoon creole spice

THINGS YOU NEED

- Cutting board
- Knife
- 3 bowls
- Measuring spoon
- Measuring cup
- Tongs
- ½ sheet pan
- with paper towel to land
- cakes after cooking
- Oil or butter to cook cakes
- (I like a little of both)



IN A GROEN 15 GALLON BRAISING PAN

1

Gently puree 1 lb. of shrimp (being careful not to overwork) and roughly chop 2nd pound of shrimp and combine.

2

Sauté veggies and let cool. Then add to shrimp mixture with creole spice.

3

Add egg and ¼ cup of bread crumbs to bind, then form into whatever size cake you like and sauté until golden brown and cooked through.

For Jam; simply peel and seed tomatoes first by steaming in a Groen steamer in salted water and then setting them in ice water. Remove the skin and squeeze seeds out (Roma tomatoes work great). In a small skillet add in chopped tomatoes and a bit of garlic (if you like garlic), add apple cider vinegar and sugar and let slowly cook together until they have jammed. A small batch would use 6 tomatoes, 1 teaspoon shaved garlic, ½ cup vinegar and ½ cup sugar.

