

Bay Scallop Cakes with Guacamole

By Chef Anthony Salemme for RINewsToday.com

Serves 4

A twist on the more expensive crab cake, topped with guacamole for the sauce.

1 pound bay scallops, rough chopped
2 shallots, peeled and minced
1 clove garlic, minced
2 Tablespoons sugar
2 Tablespoons Thai fish sauce
1 Tablespoon Thai chili sauce
1 red bell pepper, chopped fine
1 rib celery, chopped fine
2 eggs
1 lime, zested and juiced
1 cup Panko breadcrumbs
½ cup butter

1 pint Guacamole

In a bowl mix all the ingredients except the butter. Let sit in the refrigerator for 30 minutes, so the breadcrumbs absorb the moisture.

Then divide into 8 round balls.

In a large skillet melt the butter until almost brown.

Place 4 of the balls in the hot pan and press down with a spatula to form a circle.

Cook 5 minutes on each side, repeat with remaining 4 balls or if your pan is wide enough, do them all at once.

Top with guacamole.