

SHRIMP / SPAM PATTIES

I have never been a shrimp patties kind of girl. It is sooo oily for me.....every shrimp patty I have ever tasted. However, they are delicious! Shrimp patties are not a regular item at a bbq like kelaguen or lumpia. I can tell you though, these babies go quickly. Many people seem to like them the next day too. A friend said that the best shrimp patties are the ones that you can eat straight out of the fridge...COLD. Well, my recipe was good hot and cold on the counter. I could not keep it in my house long enough to fridge overnight, translated: I absolutely had to give it all away so I would not eat it! Mm, but I sure liked it better cold than hot. I think it is one of those things where the flavors need time to mingle.

This would be the first time I'd make shrimp patties. So, I called my mom. She gave me her recipe, but it was for a large batch and no specific measurements of flour and baking powder. I did some research, took her advice, and made a composite shrimp patties recipe. Also, from my baking / pastry background, I decided to add an extra egg than what most recipes advised. Think about cream puff dough, the French crueller doughnut. These are recipes with lots of eggs. The center of a good shrimp patty reminds me of the above.....it is more "eggy" than "floury".

Most patties are made with a bag of mixed veggies: carrots, peas, green beans, lima beans and corn. My mom suggests cutting the green beans into thirds. I don't like frozen green beans and lima beans. I simply replaced them with celery.

My mom suggests that the finished batter should be thick enough such that it holds together on the spoon. You should NEED to use another spoon to push the batter off into the oil. I was not exactly sure what she meant, so I erred on the side of caution: I did have to use another spoon to push the batter off, but, some pieces of vegetables would fall off at the edges of the spoon anyway.

Once you spoon the batter into the oil, the patty should rise to the top within a few seconds. If not, you may need to increase your heat. Also, STIR your batter before every new batch is put in the oil.

INGREDIENTS

Set 1

3 large eggs at room temperature
¾ c. evaporated milk

Set 2

2 c. frozen carrots and peas mix
1 c. canned, drained, sweet corn
½ c. celery, finely diced
½ c. onions, finely diced
3 cloves garlic, minced

Set 3

¾ c. diced Spam
1 c. cooked, chopped shrimp
1/3 c. cooked, mashed shrimp

Set 4

1 2/3 c. all-purpose flour
3 t. baking powder

1 t. salt
½ t. black pepper
¼ t. garlic powder

***Tools:** large pot for deep fry, frying ladle, 2 adult dinner spoons, medium bowl, napkin lined plate, napkin lined dish, colander*

DIRECTIONS

Preheat oil to medium heat.

1. In a medium bowl, gently beat the 3 eggs using a wire whisk. Add the ¾ cup carnation milk and mix to combine.
2. Pour all the veggies / spam / shrimp into the bowl and mix.
3. Add the flour, baking powder and seasonings to same bowl and thoroughly combine.
4. Test 1 spoonful (adult dinner spoon) of batter in the hot oil.
5. Watch for how the patty rises and puffs up.
6. The patty should rise quickly and puff into an oblong shape.
7. Fry to a golden color and place in a colander or napkin lined dish. If making a large batch, some people put the patties in a paper bag.
8. **Remember to stir the batter** before putting another batch in the oil.
9. As you cook the batter, the patties may not cook / rise like the initial batch. Add 1 T. of flour and just under ¼ teaspoon of baking powder to the remaining batter. You may also have to increase your heat on the stove-top.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.