

Shrimp Pad Thai Burger with Chili Lime Mayonnaise

Wine Pairing: Moscato

INGREDIENTS:

For Chili Lime Mayonnaise:

- ½ Cup mayonnaise
- 4 Tablespoons chili oil
- 2 Tablespoons fresh lime juice
- ¼ Teaspoon salt

For Shrimp Burgers:

- 1 ½ Pounds raw shrimp (15 count)
- 9 Tablespoons tamarind concentrate
- 2 Eggs, whisked
- 2 Tablespoons sugar
- ¼ Cup fish sauce
- 4 Green onions, sliced
- 2 Cloves garlic, minced
- 1 Teaspoon cornstarch
- 3 Cups panko bread crumbs
- ¼ Teaspoon salt
- ¼ Teaspoon pepper
- ½ Cup peanuts, roughly chopped
- 4 Large radishes, thinly sliced
- 1 ½ Cups bean sprouts
- 6 Sesame hamburger buns
- 2 Tablespoons vegetable oil

INSTRUCTIONS:

For Chili Lime Mayonnaise:

1. Mix all of the above ingredients in a bowl until combined
2. Refrigerate until serving

For Shrimp Burgers:

3. Slice the green onions and set aside
4. Roughly chop the peanuts and set aside
5. Mince garlic and set aside
6. Whisk eggs and set aside
7. In a medium bowl, add the tamarind, fish sauce, sugar, green onion slices, minced garlic, cornstarch, salt and pepper
8. Mix well to combine
9. Roughly chop ½ of the shrimp
10. Add the remaining shrimp to a food processor and pulse 12 times
11. Add shrimp to tamarind mixture along with the eggs, panko bread crumbs and peanuts; mix well
12. Shape the mixture into 6 large patties and place on a platter and into the refrigerator while you start the grill
13. Once the grill reaches temperature, brush both sides of the shrimp patties with the vegetable oil
14. Cook the shrimp 4 to 5 minutes per side turning the patties only once; the patties will be firm to the touch when ready
15. When you turn the patties to the second side, place the buns cut side down on the grill and lightly toast – about 1 minute
16. Spread the chili lime mayonnaise on both sides of the buns then top with a shrimp patty
17. Top with 5 slices of radishes and ¼ cup of bean sprouts