

SHRIMP BITES

With Lemon-Garlic Aioli



Ingredients:

½	Cup	Mayonnaise
1	Large	Egg
2	Tablespoons	Fresh Chives, chopped
2	Teaspoons	Worcestershire Sauce
1	Teaspoon	Dijon Mustard
1	Teaspoon	Old Bay Seasoning
1	Teaspoon	Fresh Lemon Juice
1	Pound	Shrimp, peeled & deveined
1	Cup	Panko Bread Crumbs

Lemon-Garlic Aioli:

1	Large	Egg
3	Tablespoons	Fresh Lemon Juice
1	Teaspoon	Dijon Mustard
1	Clove	Garlic, smashed
¼	Teaspoon	Salt
½	Cup	Olive Oil

Directions:

1. Coarsely chop shrimp. Set aside. In a medium bowl stir together the first seven ingredients. Fold in chopped shrimp and Panko bread crumbs.
2. Using a small scoop, or by hand, form mixture into balls roughly the size of a golf ball. Place on parchment lined sheet pan and bake at 400° for 13 – 15 minutes, or until they are golden brown and an internal temperature of 145° is reached.
3. While the shrimp is baking place eggs and lemon juice in food processor and blend. Add mustard, garlic and salt. With food processor running, slowly drizzle olive oil into mixture forming an emulsion.