

Fish/Fish Cakes

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From the kitchen of David and Jennifer Deaven

- A: 1 1/4# white fish, such as cod
- 1 bay leaf
- 4-6 peppercorns
- 2t lemon juice
- B: 2T butter
- 1 rib celery, diced
- 1 small onion, diced
- 2c garlic, minced
- C: 1T mayonnaise
- 3t dijon mustard
- 1 egg
- 1 1/2t salt
- 1t pepper
- 2t old bay seasoning
- 1/3C chopped parsley
- D: 2/3C crushed saltine crackers
- E: Canola oil
1. Poach fish in (A) with 1" water until whitened

- throughout (about 6 min). Set aside to cool.
2. Saute (B) and transfer to mixing bowl.
3. Mix (C) well and add to the mixing bowl, mix, add (D), mix well.
4. Flake fish into mixture, mix well, Form into patties, chill for at least 30 min.
5. Fry in (E) and serve.

Servings: 4

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