

# RECIPE CORNER

Submitted by Sue Smith

Recipe for fish cakes

1 lb cleaned fish, black removed, and cut into chunks. Specked trout works great!  
1 egg  
2 tbsp butter, melted  
1 heaping tbsp mayo  
1 heaping tsp mustard  
1/2 cup cracker meal or crushed saltines  
1 tsp Old Bay and extra to sprinkle  
2 tbsp milk or half and half

Put fish in enough water to boil and sprinkle with Old Bay. Bring to a boil and boil for 5 minutes. Pour into a strainer and flake. Let cool.

In a large bowl add egg, butter, mayo, mustard, 1 tsp of Old Bay and milk. Mix well. Add flaked fish and mix. Add cracker meal and mix. Form into fish cakes. Sprinkle with Old Bay and refrigerate for at least 1/2 hour.

Grill on a flat top with a pat of butter on each patty until golden brown, flip and repeat. They can also be pan fried or baked.



Caught  
By  
Dave  
Smith  
In  
Rudee  
Inlet

