



Hake Fish Cakes

Ingredients

1-2 cups of hake, cooked

1 cup of mashed potatoes

2 eggs, beaten

1/2 onion, diced

1/2 red or yellow pepper, diced

Italian bread crumbs (just enough to keep the patties together, and for a coating for the fish cakes)

Pepper to taste

Directions

Mix above ingredients together, make into patties. Coat outsides of patties in bread crumbs, then fry in a very small amount of canola or vegetable oil on each side until they're golden brown.

Notes:

This is a great use for leftover corned hake!

These are delicious with a sour cream and dill sauce, mixed with a little lemon juice. Ketchup is also a great accompaniment.

Source: Mel Cushman, wife of MFC fisherman Randy Cushman.