

Fish Cakes



1 pound of cooked white fish, flaked
1 egg yolk
1 egg
2 teaspoons seafood seasoning
1 teaspoon prepared mustard (not dry)
½ teaspoon dried parsley
1/3 cup mayonnaise
1/3 cup bread crumbs
Butter for cooking

In a bowl, whisk together egg yolk, egg, seafood seasoning, mustard, parsley, and mayo until smooth. Stir in bread crumbs, then gently fold in fish.

Shape fish mixture into patties and place on a baking sheet. Refrigerate for 10-15 minutes.

Heat a 12-inch skillet over medium heat and add two tablespoons butter. Gently place crab cakes in pan and cook for 5-7 minutes, or until golden brown on bottom.

Carefully flip cakes and cook for another 3-5 minutes, adding butter as needed, until golden brown on both sides.

Serve with tartar sauce, or make into a sandwich with a bun, tartar sauce, lettuce, and tomato.