

GOURMET gone WILD

Great Lakes Fish Cakes

Yield: 32-48 small fish cakes



Ingredients

- 1 cup mayonnaise
- ½ cup Dijon mustard
- 2 large eggs
- 1 tablespoon seven-pepper blend
- 1 tablespoon Tabasco sauce
- 2 tablespoons Worcestershire sauce
- 3-4 tablespoons dried parsley
- 1 tablespoon salt
- 1 tablespoon lemon juice
- 2 tablespoons Old Bay seasoning
- 1 cup Panko bread crumbs
- 2 cups precooked crumbled salmon, steelhead or walleye
- 1 pound crab meat (optional)
- ¾ cup olive oil
- 1-2 tablespoons butter

Directions

In a large mixing bowl, combine mayonnaise, mustard, eggs, 7 pepper blend, Tabasco sauce, Worcestershire sauce, parsley, salt, lemon juice, and Old Bay seasoning. Stir in bread crumbs. Once combined, use a spatula to add fish and crab meat and incorporate well. It is important to keep everything cold while mixing. Once mixed, form the mixture into a ball. Place in the bottom of a bowl and cover tightly with plastic wrap. Secure the plastic close to the mixture to prevent oxidation. Refrigerate overnight.

Form ¾-inch thick patties that fit in your palm and place on a greased baking sheet. Cover with plastic again when patties are all formed.

In a medium pan, heat butter and olive oil over medium heat. Once butter has melted, cook patties in batches of 5 to 6, spacing them evenly on the pan. Do not move the pan around during cooking as the patties may fall apart. Cook for 3 to 5 minutes on each side until they come easily off the pan. Once all sides are crispy brown, remove to a serving plate and dip in favorite sauce.