



Stovetop Fish Cakes

Makes 4-6 cakes

Fish Cake Ingredients

- 1 lb halibut, shredded a bit with a fork
- 1 large leek, chopped into ¼ inch pieces (½ cup). You could use shallots but Jake had leeks growing in his garden!
- 1 Tbsp fresh minced dill, parsley, basil or cilantro (your choice)
- 1 ½ tsp Old Bay seasoning
- 2-4 Tbsp dry bread crumbs - start with 2 Tbsp and add more if you need the mix to stay firmer
- ¼ cup mayo (mine is homemade)
- Salt to taste but I didn't add any
- fresh ground white pepper
- 1 whole egg

Frying Ingredients

- ¼ cup flour
- ¼ cup extra virgin olive oil

Instructions

Mix halibut, leeks, fresh herbs, Old Bay, bread crumbs and mayonnaise in a small bowl - leave the lumps of fish a little intact. Season with salt if needed and pepper to taste. Carefully add one beaten egg just until the mix stays together.

Divide the mixture into 4-6 patties, about 3 inches across by 1 inch thick. Put on a waxed paper lined rimmed tray and place in the refrigerator, covered with plastic, for 30 minutes or as long as 24 hours.

Put flour on a dinner plate. Lightly dredge each side of the fish cakes. Heat oil in a large nonstick fry pan over medium-high heat until hot but not smoking. Gently lay the chilled fish cakes in the skillet; pan-fry until the outsides are crisp and browned, 4 to 5 minutes per side. Serve hot, with or without salsa or aioli or sauce of your choosing.