

# FISH CAKES

## Ingredients

1 lb fish, cooked	1 tsp garlic salt
5 large potatoes, russet or baking potatoes	1 tsp summer savoury (optional)
1 tbsp unsalted butter	1 tbsp vegetable oil
	2 tablespoons celery, diced

## Instructions

1. Over medium-low heat add vegetable oil to a heated sauce pan. Sauté onion and celery until translucent, about 3 to 5 minutes. Set aside to cool.
2. Cut potatoes into quarters and boil until cooked and drain. Return to pot. Add butter, garlic salt, sea salt, black pepper, sautéed onion and celery, and summer savoury (optional). Mash together to create mashed potatoes. Let cool in fridge.
3. Add fish and beaten egg and loosely combine. Form into patties and place on large plate or tray. Put in fridge for one hour to allow patties to cool.
4. To cook heat saucepan over medium heat. Add 1 tablespoon of oil or butter. Lightly flour patties and pan fry until golden, 2-3 minutes a side.
5. You can eat them immediately or cool to eat the next day or freeze to eat later.

## Notes

- Uses garlic powder or garlic salt to made mashed potatoes adds a little extra flavour.
- Cooling the fish patties in the fridge makes them easier to pan fry.
- Serve with Green Tomato Chow, tartare sauce, sweet chili sauce, tomato jam or ketchup.

