

# GREAT FRESH FISH RECIPES

from **Barbara Ann Fishing Charters**

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## Weakfish Cakes Recipe

1 lb of weakfish fillets

3 cups whole milk

2 medium-sized russet potatoes

1 cup bread crumbs unseasoned

1 tbsp chopped parsley

2 garlic cloves, finely chopped

1 teaspoon salt

1 tsp Old Bay Seasoning

1 tbsp Dijon mustard

2 tsp Worcestershire sauce

1/2 teaspoon pepper

2 eggs, lightly beaten

Canola oil, for frying

**1** Boil and mash the potatoes, set them aside.

**2** Boil the weakfish in milk until it flakes easily. Drain and flake the fish with a fork. Be sure to remove all bones.

**3** Mix the flaked fish, the potatoes and the rest of the ingredients together well by hand. If the mixture is too crumbly, add another egg. If too sticky, add some more bread crumbs.

**4** Form the mixture into cakes and fry them on medium high heat in a skillet coated with oil.

Makes 12 fish cakes. Serves 4-6.