

# Fresh Fish Cakes

Fish cakes in various forms are eaten throughout the world and have a long history, dating back to ancient China nearly 4000 years ago. Every country has its own variation but the classic Western fish cakes consists of fish, potatoes, eggs, onions, seasoning, herbs and often breadcrumbs.

Through the years, fish cakes also became a convenient way to use up leftovers. Mrs. Beeton's 19th century recipe calls for "leftover fish" and "cold potatoes," a great example of repurposing food.

Since those times fish cakes have risen to new horizons, even being served in upscale restaurants with modern twists and gourmet ingredients like smoked salmon and truffles.

Fish cakes are a great way to enjoy fish if you're generally not particularly crazy about it. The other ingredients help camouflage the flavor, especially if you're using a mild white fish like cod or haddock, and even the pickiest of eaters may surprise you when you serve these.

Today we're making some good old-fashioned, classic fish cakes that will have you coming back for seconds, especially when you serve them with the **Best Homemade Tartar Sauce!**

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## Ingredients

- 1 onion diced
- 1 cup flour
- 1 teaspoon baking powder

- 1 egg, lightly beaten
- 1 small hot pepper finely diced
- chopped parsley, thyme and marjoram to taste
- 1 lb boneless, skinless salt cod
- 1 cup water

## **Instructions**

1. Prepare the salted cod by boiling in 6 cups of water for 4 minutes. Throw off the water and boil a second time for 3 minutes. Flake the fish with a fork. Making into rounded balls.
2. In a bowl, combine the other ingredients. Stir until a thick batter forms. You may need to add more water or more flour to get the desired consistency. Add the cod until well coated.
3. Drop the batter by teaspoonful into oil, over medium heat, being careful not to overcrowd the pan. You may need to turn the heat down to medium-low if the fish cakes are burning before being fully cooked. About 4 minutes until golden brown.
4. Drain on paper towels.
5. Fish cakes are best eaten hot!