

Catfish Cakes

2 catfish fillets (approximately 1 lb) diced
1 egg
1 Tbsp lemon juice
1/3 cup onion, chopped very fine
1/3 cup green pepper, chopped very fine
¾ cup Bisquick or other pancake mix
Salt and pepper
Oil for frying**

In a large bowl, mix together fish, onion, green pepper, adding desired amounts of salt and pepper. Mix whisked egg and lemon juice to the fish mixture. Add Bisquick. Form into patties and fry in heated oil.

Makes 12 two-inch catfish cakes.

**Patties can also be broiled on a lightly greased cookie sheet. Flip once so patties can brown on both sides. Bake for 10-15 minutes at 400°F after broiling.

Tarter sauce:

Mayo

Sweet or dill pickle relish

Salt & pepper

Worcestershire sauce

Hot sauce

Lemon juice

Mix all Ingredients to taste.

Courtesy of www.wildohio.com