

Catfish Cakes

Ingredients:

1 pound catfish fillets
1 medium onion, chopped
2 teaspoon yellow mustard
1 cup salad dressing (Miracle Whip)
½ teaspoon Old Bay Seasoning
2 ½ cups crushed buttery crackers
1 egg
1 cup flour (Optional for frying)
1 cup vegetable oil for frying



Instructions:

1. Place catfish in a saucepan with enough water to cover. Bring to a boil and cook until fish flakes easily with a fork. Drain off water and mash the fish.
2. Stir in onion, mustard, salad dressing, Old Bay seasoning, cracker crumbs and egg. Mix until well blended.
3. Heat oil in large heavy skillet over medium-high heat. Form the fish mixture into patties. Optional: Dredge in flour for added crispiness. Fry in hot oil about 5 minutes per side. Drain on paper towels and serve hot.

Cilantro and Lime Dipping Sauce

Whisk all ingredients in bowl:

1 cup sour cream
1/3 cup fresh cilantro, finely chopped
1 tablespoon lime juice
1 small hot pepper (optional)
Salt and pepper to taste
Ready to serve immediately.

Serve on a Bun for a Tasty Sandwich

