

Crispy Catfish Cakes

Ingredients

- 4 Catfish Fillets
- 2 T Olive Oil
- 2 Bread Slices (torn)
- 1/2 c Corn Kernels
- 3 Green Onions (sliced)
- 2 T Parsley (chopped)
- 3 Eggs (whisked)
- 1 c Mayonnaise
- 1 Shallot (chopped)
- 1 T Dill (chopped)
- 1 T Lemon Juice
- 4 Cornichons (chopped)
- 1/2 t Salt
- 1/4 t Ground Black Pepper

Instructions

1. Place the fillets on a baking sheet. Lightly coat both sides with 1 tablespoon of the oil and season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper.
2. Broil the fish until opaque throughout and slightly charred, 3 to 5 minutes per side. When cool enough to handle, flake into small pieces.
3. In a food processor, pulse the bread until fine crumbs form.
4. In a large bowl, combine the crumbs with the corn, green onions, parsley, eggs, and flaked fish. Mix well and form into 8 large cakes.
5. In a small bowl, whisk the mayonnaise, shallot, dill, lemon juice, and cornichons. Set tarter sauce aside.
6. Heat the remaining tablespoon of oil in a large

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nonstick skillet over medium heat. Cook the cakes until crispy and golden brown, carefully turning once, 3 to 5 minutes per side. Serve with the tartar sauce.