



## Favourite Recipes from our Members

### Fish Cakes

2 LBS Any fish, perch being the best      2 LBS potatoes  
Salt /Pepper to taste      ¼ cup olive oil  
½ cup flour      tartar sauce  
2 tbsp butter

Boil fish until flaky, let cool. Peel potatoes and boil until done, mash with butter, let cool. Flake meat from bones, discard bones and skin. Mix meat with potato mixture, beating until well blended. Shape into cakes 2cm thick X 5cm around, roll in flour until coated.

Cook in skillet with olive oil until golden brown.

Serve with dollop of tartar sauce on each cake.

Enjoy