

Ginger Garlic Fish Cakes

Courtesy of Eric Walton

Creates 10 4-inch sized patties

Patty Ingredients:

- 1.5 lbs of white fish (Pictured used halibut cuts, but cod, pollock, hake, or any white fish will do)
- 1/3 cup of ginger, finely minced
- 1 cup of panko
- 2 large eggs whisked
- 1/2 cup green onions thinly sliced
- 6 cloves of garlic, finely minced
- salt and pepper to taste
- butter or olive oil

Tartar sauce ingredients:

- 1 cup of mayo
- 1 large sour pickle finely chopped
- 2 tablespoons lemon juice
- 2 tablespoons of capers finely chopped (optional)
- salt and pepper to taste

Directions

1. Chop white fish into small portions (going for a consistency of ground beef).
2. Put fish, ginger, panko, eggs, green onions, garlic, and salt and pepper into a large bowl. Mix together until ingredients are pretty uniform throughout.



3. Heat a nonstick pan or cast iron skillet over a medium-medium high heat and add butter or olive oil (if using butter, note the butter may brown which will add a nutty, toasty flavor to the patties).
4. Take a handful of the fish mixture and flatten into about a 4 inch patty that is about half an inch thick and place onto the pan. Feel free to put more than one patty onto the pan but give each one enough room so they do not touch each other.
5. Check the bottom of the patty for browning after about 4 minutes. Once a nice crust has formed (this will hold the patty together) carefully flip the patty onto the other side until it has browned and a nice crust has formed (about 2-3 minutes per side).
6. Make the tartar sauce by whisking mayo, the chopped pickle, lemon juice, capers, salt and pepper together in a bowl.
7. Toast hamburger buns while making the last couple patties (best way to toast buns is to put a nonstick pan on a burner on medium high, coat the bottom of the buns with butter and press onto the pan until browned and crunchy).

Put the homemade tartar sauce on either side of the bun, add the fish patty and enjoy! (Feel free to add whatever leafy greens you want onto the sandwich; Eric recommends some fresh arugula.)