

FISH CAKES



M I N C E
enough cook-
ed fish to
measure two
cupfuls. Add
one and one-
half cupfuls of

hot mashed potatoes, one tablespoonful of butter, one tablespoonful of chopped parsley, one-half tablespoonful of salt, one-fourth teaspoonful of pepper, one well-beaten egg and a scant cupful of hot milk. Mix well and cool before using. Form into round cakes, dip in fine bread crumbs, beaten egg, and again in bread crumbs. Fry in hot butter or oil to a golden brown and serve at once.