

Smoked Salmon Fish Cakes

1 smoked Australian salmon fillet
Large pot of cooled mashed potatoes
1 large red onion
1 teaspoon garlic
Chives – chopped
1 teaspoon BBQ Sauce
Salt & pepper to taste
Plain flour
2 eggs beaten
Cornflake crumbs

Remove flesh from fish and flake into small pieces.
Place into saucepan of mashed potatoes.
Add chopped onion, BBQ sauce, chives & pepper.
Roll into balls and flatten.
Coat in plain flour, then beaten eggs and lastly cornflake crumbs.
Cook in frying pan until golden brown and serve with salad.