

Jamaican-Style Fish Cakes

- 1 lb cod, cooked, cooled, broken into chunks
- 1 1/2 c mashed cooked potatoes
- 1/4 c cilantro leaves
- 3 scallions, chopped
- 1 habanero or Scotch bonnet pepper, chopped
- 1 clove garlic, minced
- 1 egg, lightly beaten
- 1 lime, zested
- 2 T fresh lime juice
- 1 t salt
- freshly ground black pepper
- 1/4 c cornstarch or potato starch
- 1/2 c breadcrumbs or panko
- 2 T olive oil, per batch
- mayonnaise and lime wedges as garnish (optional)

In a food processor, combine cilantro, scallions, habanero pepper and garlic and pulse to chop, scraping down the sides as required. Add egg, zest, juice, salt and pepper. Pulse 2 - 3 times to blend. Add fish and pulse 5 - 6 times to blend. Do not purée. Add mashed potatoes and pulse 5 - 6 times to blend.

Spread cornstarch in a shallow bowl. With greased hands form 6 patties in a ball shape, then roll in cornstarch to coat. Flatten slightly and refrigerate for 30 minutes to firm patties.

Spread breadcrumbs in a shallow bowl. With greased hands, flatten patties and press into crumbs on both sides.

In a large pan, heat oil over medium heat, add 3 patties at a time and cook 4 minutes per side until browned and crisp. Serve warm, garnished with mayonnaise and lime wedges. Beyond delicious. Serves 6.

Jittery Cook
from **Judith Finlayson's Chile Pepper Bible**