

Fried Oysters

Flour
Egg Cracker Meal
Egg
Green Bread Crumbs

Fried Flounder

Dip in egg.

Bread in mixture of ½ cup corn meal, ½ teaspoon seasoned salt, lemon pepper, salt and pepper.

Fry.

Mom's Fish Cakes

3 large or 6 medium potatoes	10 drops hot sauce
3 pounds boneless cod or weak fish	2 tablespoons minced parsley (optional)
Salt & pepper to taste	3 well beaten eggs
2 teaspoons Worcestershire sauce	

Prepare potatoes as for mashed potatoes (light & fluffy).

Wrap fish in cheese cloth, cover with cold water, add 1 tablespoon salt, bring to boil, boil for 30 minutes. Lift from water, plunge into cold water, then drain well. Combine potatoes and fish, add other ingredients, plus 3 well beaten eggs. Mix well, set for ½ hour in refrigerator. Shape into patties about 1½x1". Coat with Italian bread crumbs, then dip in eggs and again in bread crumbs. Fry until golden brown in electric fryer.

Coating: Use 3 or 4 well beaten eggs to which 1 tablespoon water has been added for each egg.

Drain well on brown paper.