

Antigua fish cakes

1 lb salt fish (or any kind of fish, lightly salted)
½ lb potato
1 oz onion, chopped fine
½ oz garlic, chopped fine
1 oz green or red pepper, chopped fine
1 egg
½ lb breadcrumbs
½ C oil for frying

Cook the fish and mash it up. Boil the potato, peel then shred it. (don't overcook or it will not shred nicely). Combine with the fish. Add onion, garlic, pepper and egg, combining well. Form into patties, whatever size you like, and roll in breadcrumbs.

Heat ¼ inch of oil over medium heat. Fry cakes on each side until golden brown and crisp, about 5 min per side (or less). Drain on paper towels.

Serve with mango relish or garden herb tartar sauce.