



MULLET CAKES

INGREDIENTS:

1 Pint fresh canned mullet, drained	2 Tbsp. flour (self-rising)
1 Medium chopped onion	8 to 10 saltine crackers, crushed fine
1 Egg	1/4 Cup cooking oil

PREPARATION:

Mix together all ingredients and form into patties. Fry in shallow oil until brown on both sides. Serve with lemon and tartar sauce.

Enjoy!

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