



Snapper Cakes With Spicy Remoulade Sauce

RECIPE & PHOTOS BY HEATHER PETEREK
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Ingredients

SPICY REMOULADE SAUCE

- ½ c mayonnaise
- ½ c sour cream
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tbsp honey
- 1 tbsp horseradish
- 1 tbsp Dijon mustard
- 2 tsp Louisiana hot sauce
- 1 tsp Cajun seasoning
- Juice of 1 lemon

SNAPPER CAKES

- Vegetable oil for frying
- ⅔ c fresh corn kernels
- ¼ c red bell pepper, finely diced
- ¼ c yellow onion, finely diced
- 1 clove fresh garlic, minced
- 2 large snapper fillets, cut into small pieces
- ½ c mayonnaise
- ¼ c green onion, thinly sliced
- 1 tbsp Dijon mustard
- ½ tsp kosher salt
- ¼ tsp black pepper
- 1 egg, beaten
- 1 c panko bread crumbs

Directions

Make the remoulade sauce by whisking all ingredients thoroughly in a small bowl. Let sit in refrigerator for at least 30 minutes. The longer it sits, the better, even as long as overnight.

In a large skillet, heat 1 tablespoon oil over medium heat. Add corn, bell pepper, yellow onion and garlic; cook until all vegetables are softened, about 5 minutes. Add all the snapper pieces to the skillet and cook about 5 minutes per side or until fish is cooked through. Transfer the fish and vegetable mixture into a large bowl and let cool for 10 minutes. Add mayonnaise, green onion, mustard, salt, pepper, egg and panko bread crumbs. Gently fold it all together until well combined, taking care not to break up the fish too much. Refrigerate for 10 minutes then shape mixture into ½ cup patties.

Heat about 4 tablespoons vegetable oil in the same skillet over medium-high heat. Once oil is hot enough for frying, cook cakes in batches until golden brown, about 3 minutes per side. Let drain on paper towels or a wire rack. Repeat process until all fish cakes are browned.

To serve, place one or two snapper cakes on a plate, top with remoulade sauce and garnish with extra chopped green onion and lemon wedges. **MAKES ABOUT 8 CAKES.**

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