



## CATFISH CAKES

1 pound All Natural, Farm-Raised Catfish Filets  
1 Tablespoon Two Brothers Seasoning  
1 small onion, chopped  
1/2 teaspoon paprika  
1 Tablespoon Hellman's Mayonnaise  
1/2 teaspoon Old Bay Seasoning  
2 1/2 cups coarsely crushed Ritz Crackers  
1 egg, beaten  
1 cup of canola oil (for frying)

Place catfish in a skillet with enough water to cover the fish. Add the Two Brothers Seasoning to the water. Bring the water and fish to a boil until the fish flakes easily with a fork. Drain off the water.

Remove the fish and pat dry with paper towels.

In a bowl add the cooked fish; use a fork to break apart the fish. Add the onion, paprika, mayonnaise, Old Bay Seasoning, Ritz Cracker crumbs and beaten egg. Stir and blend together until evenly mixed.

Heat the canola oil in a skillet over medium-high heat. Form the fish mixture into patties. Add into the hot oil. Cook until golden brown - 3-4 minutes on each side. Drain on paper towels and serve immediately.

Makes 8 cakes