

## THAI FISH CAKES



### Ingredients

3-4 cups	Ground Fish (you can add ground shrimp)
1 Whole	Egg
3-4 Tbsp.	Thai Blend Seasoning
1 Tbsp.	Cayenne Pepper
1 Tsp.	Sugar
1 ½ Cups	Vegetable Oil
1 Cup	Fresh Green Beans
½ Cup	Basil Leaf

### Directions

#### *Preparing the ingredients:*

- Grind the fish (shrimp) into a paste.
- Slice the green bean as thin as possible.
- Cut the basil leaf into long/slender pieces.

#### *Making the Fish Cakes:*

- Mix the fish (shrimp), egg, sugar, Thai Blend, cayenne pepper, green beans and basil in a bowl – use your hands and mix it thoroughly for 3-5 minutes.
- Pre-heat the oil in a skillet on medium heat.
- Take the paste and make small round cakes (like small hamburger patties) to ensure they will cook quickly.

- After the cakes are made, place in the oil until one side is golden brown, and then flip over for the other side to get golden brown.
- After golden brown on both sides, remove from the oil and place on dry sheet, paper towel or rack to remove any residual oil.
- The fish cakes are now ready to eat and go well with a Thai sweet chili sauce for dipping the fish cakes.



This is a great authentic Thai recipe to serve as an appetizer for your family or guests.

*Serves 2-3 people and just adjust recipe for more servings.*