

THE ARBROATH SMOKIE TRAIL



Smokie Fishcakes



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Smokie Fishcakes

- 400g flaked Arbroath Smokies
- 1kg potatoes (for boiling)
- Salt
- Breadcrumbs
- Vegetable oil

Makes 6

1. Boil potatoes in slightly salted water and drain off all water after cooked.
2. Add the flaked Smokies, mix well and cover. Allow to cool (for up to 2 hours).
3. Once cool, ball to six satsuma size balls and breadcrumb. Shape by hand to fishcake shape and re-bread.
4. Allow to cool, pan fry in vegetable oil for 3-4 minutes on each side.

Great wi' beans!

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