



## Halibut Cakes

Let's begin by gathering our ingredients for Halibut Cakes:

Ingredients:

2 pounds russet potatoes  
2 tablespoons margarine  
6 green onions  
1 pound halibut  
1 large egg  
salt and pepper  
3/4 cup instant polenta  
Vegetable oil

Peel potatoes. Cook the potatoes in lightly salted boiling water until tender. Drain and transfer to large bowl. Mash the potatoes, and let them cool.

While the potatoes are cooling, melt 2 tablespoons margarine in a medium pan over medium heat. Add the green onions and cook for 3 to 4 minutes, or until softened. Remove the onions, add the halibut and cook until opaque throughout, flaking fish while cooking.

Add the green onions and halibut, along with any remaining margarine from pan, to the potatoes. Also add the beaten egg and 2 tablespoons polenta. Mix well. Season with salt and pepper, to taste.

Form cakes about 3 inches wide. Make as many as mixture allows. Sprinkle the remaining polenta onto a large plate, and lightly coat the fish cakes in the polenta.

Heat a thin layer of vegetable oil in a large pan over medium heat. Add the fish cakes in batches, cooking about 3 to 4 minutes per side, until browned and cooked through.

Plate to serve. Enjoy!