



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Asian Carp Cakes

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. Miss Mickey (from Plum Tarts) shared this recipe with Nonna. Normally this recipe is an original Crab Cake recipe, but Nonna substituted Crab meat with Asian Carp meat. Asian Carp has a good flavor and texture. The only issue the fish is full of bones. However, once you get around the bones (and Nonna did), this fresh water fish is delicious!

Ingredients:

1 lb Carp
1 red apple (finely chopped into small pieces)
1 yellow OR red bell pepper (finely chopped)
1/2 tsp dry mustard
1/4 tsp white pepper
1/4 tsp cayenne
1/4 tsp old bay
1/2 cup Duke's Mayo
1 egg (beaten)
1 tsp worchestershire sauce
Bread Crumbs
1 tbsp chopped parsley

Preparation:

1. Run carp through meat grinder twice. Remove bones fm grinder in between grinding
2. Mix seasoning with worchestershire sauce
3. Add mayo and mix
4. Add carp, egg, pepper, and apple
5. Add breadcrumps until desired consistency is achieved
6. Form cakes
7. Fry until golden brown (you can use a shallow oil or deep fry) (only 20ish sec - doesn't take long)
8. Bake in the oven for 10 mins @ 400° F.
9. Cut one cake open to ensure fish is cooked through.

Nonna donates 50% of proceeds to JumpForTheRose.org.

