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A Taste of **ANGUS**

RECIPE 8

Stuart's Smokie Fishcakes



Makes 6



Stuart's Smokie Fishcakes

Another tasty recipe from Arbroath Smokies Direct.

Ingredients

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

Method

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 two 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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A TASTE OF ANGUS



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