Green Curry Lake Herring Fishcakes and Juniper Cole Slaw

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Yield/Servings: Serves 6 or more

Ingredients:

Fishcakes:

• 1 lb. - "Chelsea Morning Farm Lake Superior Fishcake Batter"
• 1 1/3 cup - Finely ground breadcrumbs (can also be Japanese panko)
• 1/4 cup - Green onions, diagonally sliced
• 2 Tbsp. - Mayonnaise
• 1 1/2 Tbsp. - Green curry paste
• 1 Tbsp. - Toasted sesame oil
• 1 Tbsp. - Soy sauce
• 2 tsp. - Asian hot sauce (Sriracha chili sauce)
• 1/4 tsp. - Kosher salt
• 1/2 tsp. - Fresh ginger, grated peeled
• 1 - Egg
• 2 Tbsp. - Vegetable oil, divided

Juniper Cole Slaw:

• 2 cups - Cabbage, thinly sliced
• 1/2 cup - Carrots, grated
• 1/3 cup - Sweet onion or green onion, thinly sliced
• 2 Tbsp. - Mayonnaise
• 1 Tbsp. - Apple cider vinegar
• 1 tsp. - Maple syrup
• 6 - Juniper berries, ground into paste

Main Instructions:

1. Mix fish, breadcrumbs and green onions in a large bowl.
2. In a separate bowl, combine mayonnaise with green curry paste, toasted sesame oil, soy sauce, sriracha chili sauce, kosher salt, fresh ginger, and an egg.
3. Add mayonnaise mixture to fish mixture; mix lightly until combined.
4. Heat a large non-stick skillet over medium heat. Add 1 tablespoon vegetable oil to pan; swirl to coat.
5. Use large spoon to scoop and shape fishcakes. They will be a little goopy.
6. Add 6 fishcakes to pan; cook 3 1/2 minutes on each side or until nicely browned. Remove from pan.
7. Repeat procedure with remaining oil and fishcakes. Serve with sriracha sauce, juniper cole slaw and green beans with butter.

Juniper Cole Slaw Instructions:

1. Mix all ingredients together in a bowl. Let sit for about an hour for flavors to blend.