



### *Ingredients*

3-4 pounds of catfish  
Creole seasoning  
1 red bell pepper, chopped  
2-3 green onions, chopped  
Mayonnaise to bind  
½ cup bread crumbs

### *What To Do*

Season catfish with Creole seasoning and bake at 350 for 10-minutes.

Crumble catfish into bowl, and mix with other ingredients. Use more mayo or bread crumbs if needed. Shape into patties and refridgerate for at least 30 minutes.

Dredge cakes in flour, and pan fry in butter until golden brown on both sides. Should make around 6 cakes.

Serve with Ann's Seafood Sauce.