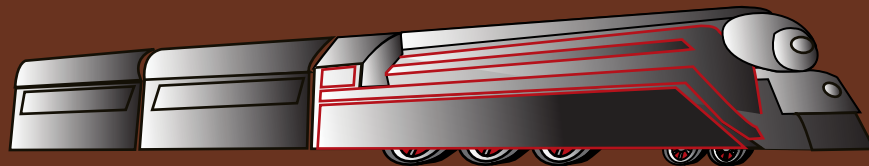


# The Woodstock Farmers' Market

All Aboard

## THE ORIENT EXPRESS !



### Thai Fish Cakes

**Great as an appetizer or light lunch!**

1 lb cod or haddock fillet, cut into chunks  
3 scallions, sliced  
2 TBL chopped cilantro  
2 TBL Thai red curry paste  
1 small jalapeno, seeded and chopped  
2 tsp grated lime zest  
1 TBL lime juice  
Salt  
Peanut or vegetable oil

#### Garnish:

Lettuce leaves  
Shredded scallions  
Lime wedges  
Red chili slices  
Fresh cilantro sprigs

Combine in the bowl of a food processor and pulse until finely ground. Using floured hands, divide mixture into 16 pieces and shape into small cakes about an inch and a half across. Place on a plate, cover with plastic, and refrigerate for 2 hours or until firm.

Heat a wok or cast iron pan until hot. Add oil. Fry fish cakes, a few at a time, for 6-8 minutes, turning them over carefully until browned. Drain each batch on paper towels and keep hot as you are cooking the rest of the cakes. Serve hot, on lettuce leaf, with garnishes.

Serves 4

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

