



In loving memory of
Nancy Lindquist
 January 22, 1941—May 28, 2025

Nancy Lindquist's Fishcakes

- 3 lbs. fish, filleted with skin off, *preferably Lake Superior Herring*
- 1/2 medium-size onion
- 3 eggs
- 1/4 cup cornstarch
- 1/4 teaspoon nutmeg (*some people prefer mace*)
- 1/4 cup melted butter
- 1 large can evaporated milk
- 2 cups whole milk
- 2 tablespoons salt

Grind fish with onion. In a large mixing bowl, combine the ground fish and onion, eggs, cornstarch, nutmeg, butter and milk. The batter will be fairly thin.

Gradually add the salt, mixing until the batter thickens. Let it refrigerate overnight.

Using an oval soup spoon to form patties, brown in vegetable oil.

Place browned fishcakes in a covered Dutch oven or roaster and bake for approximately one hour at 250°.

Enjoy