Cape Ann Cod Cakes
Original recipe by @annarossiofficial

Makes 16 - appetizer size

INGREDIENTS

- 2 lemons
- 1 bay leaf
- 1 lb cod filet
- 2 Tbs sweet cream butter
- 3 celery ribs, finely minced
- 1 small onion, finely minced
- 2 Tbs fresh garlic, finely minced
- 2 Tbs + 1/4 cup mayonnaise (divided), Helman's is always nice
- 2 tsp + 1 Tbs Dijon mustard (divided)
- 2 large eggs, room temperature & whisked
- 1 tsp Old Bay Seasoning
- 1 1/2 cups Italian panko bread crumbs
- 1/4 cup fresh tarragon, finely chopped *Parsley also is nice
- Canola or Vegetable oil for frying

PREPARATION

1. Zest and slice one lemon into pinwheels, make wedges with the second.
2. In a wide pot, bring 3" of water to a soft simmer. Add lemon pinwheels (reserving zest), bay leaf and 1 tsp kosher salt. Add cod filet and gently poach until just cooked and flaky. About 10 minutes. Remove with a fish spatula and allow to cool 5 minutes before breaking into large flakes with a fork.
3. Meanwhile, discard cooking water, dry pot and bring frying oil to 350°F.
4. In a separate pan over medium heat, melt butter and sautee celery, onion and garlic until translucent, about 4 minutes.
5. In a mixing bowl using a wooden spoon, gently fold together celery mixture with large flaky cod chunks, lemon zest, 2 Tbs mayonnaise, 2 tsp dijon, 2 eggs, Old Bay Seasoning, panko bread crumbs, and fresh tarragon or parsley.
6. Use an ice cream scoop to portion cod cake mixture the size of a lime and gently form into a ball.
7. Pan sear until golden brown on both sides and let drain on a paper towel.
8. In a small bowl mix together 1/4 cup mayonnaise, dijon and blitz of lemon juice for the dipping sauce.
9. Serve crab cakes hot with dipping sauce and lemon wedges.