

Mac & Cheese Express

- 4 Dave's Cod or Scallop Cakes
- 4 c Macaroni & Cheese, cold or hot
- 4 T Parmesan cheese, grated
- 2 c Cole Slaw
- 2 T honey
- 1 t lemon juice (optional)
- 4 4" x 1" ceramic bowls or equivalent
- 1 10" x 10" cooking sheet or half-sheet pan

Preheat oven to 350°F.

Spray bottom of ceramic bowls with cooking spray and spoon in 1 cup Macaroni & Cheese into each bowl.

Sprinkle each serving with grated Parmesan cheese. Cover each bowl with one of Dave's Cod or Scallop cakes, and a squeeze of fresh lemon juice.

Place bowls on cooking sheet and sprinkle each again with more Parmesan cheese. If desired, cover with sliced mozzarella, fontina or provolone cheese. Bake in oven for 30 minutes until the fish cakes are brown and the cheese is bubbly. Remove from oven and serve each bowl on a plate with cole slaw and black or green olives.

Make 4 delicious servings.

Feed Four for under \$10

Heat four of Dave's Cod Scallop cakes in a dry, non-stick pan.

Place each on a hamburger roll with lettuce, sliced tomato, sliced sweet onion, and Dave's Cranberry Tartar Sauce or regular tartar sauce.

Serve with potato chips, pickles, cole slaw and/or potato salad.

Simple!

Smoked Scallop Rolls

- 6 oz Dave's Scallop Nibbles
- ½ c all-purpose flour
- ½ c corn flour or corn meal
- 1 t paprika or smoked paprika
- ¼ t black pepper
- 1 T fresh lemon juice

Mix all the flour and spices together thoroughly. Dredge scallop pieces in flour and spice mixture. Shake off excess. Deep fry in 325°F canola oil until golden brown.

Serve in hot dog rolls with Dave's Cranberry Tartar sauce and a squeeze of fresh lemon juice.

Classic Salmon Spread

- 6 oz Dave's Smoked Salmon Chunks or Smoked Salmon Fillet
- 1 c cream cheese
- 1 ½ t fresh lemon juice

Mix all ingredients together with a hand mixer or food processor until thoroughly incorporated. Chill in refrigerator in a covered container.

Spread on bagels (Yum!), crackers, cold vegetables, or a warm baguette.



That's good eatin'!™



RECIPES and SERVING SUGGESTIONS

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See us on our website!

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Feel free to drop us a line with *your* favorite recipe using Dave's Smoked Fish products.



RECIPES

SMOKED FISH

Although Smoked Fish is often served “as is,” it’s an outstanding ingredient to enhance the flavor of salads and sandwiches without being overpowering. Keeping in mind that our smoked fish is done in a way that our customers tell us “almost gives it a sweet taste,” you can create some combinations fit for the most discriminating eaters... or your resident gourmet!

Here are some recipes that came from family members that will be around for a long time to come, and we’d love to post *your* recipe on our website—so please write!

Mary’s Ocean Salad Sandwiches

- 6 oz Dave’s Smoked Bluefish or Salmon Chunks, or Scallop Nibbles
- 2/3 c mayonnaise
- 1/3 head iceberg lettuce
- 8 slices bread of your choice
- 2 T sweet relish or Dave’s Cranberry Tartar Sauce
- 1/3 c minced onion (optional)
- 1 t lemon juice (optional)

Chop/dice smoked fish into small pieces. Add to mixing bowl along with lettuce that has been chopped into pieces 1” by ¼” in size. Add mayonnaise and relish or tartar sauce, along with minced onion. Spread on slices of bread and enjoy.
Makes 4 terrific gourmet sandwiches.

Big E’s Smoked Seafood Salad

- 6 oz Dave’s Smoked Bluefish or Salmon Chunks, or Scallop Nibbles
- 1 head iceberg lettuce
- 3 large tomatoes, sliced or quartered
- 2 6” Cucumbers (or 1 English cucumber), sliced
- 1/3 c Minced onion and/or bell peppers (optional)
- 1 t Lemon juice (optional)
- Creamy Italian or Ranch dressing

Chop/dice smoked fish into small pieces, set aside. To a salad bowl add lettuce that has been chopped into pieces 1” by ¼” in size. Add tomatoes, cucumber, and if using, onions and/or bell peppers. Toss loosely with dressing of your choice. Dish out salad and top with pieces of chopped smoked fish. Enjoy!

COD AND SCALLOP CAKES

Dave’s Cod and Scallop Cakes are a delicious combination of smoked fish and mashed potatoes with onions and celery that provide an exceptionally tasty but delicately flavored fried fish cake. Here are some serving suggestions that will add variety to your menu planning while enhancing the savory flavor of our very popular cod and scallop cakes.

Morning Eye Opener

Heat one or two of Dave’s Cod or Scallop cakes in a dry non-stick pan, per package directions. Top each cake with a fried or poached egg.

Add sliced ham for a Fish Cake Benny. Or, top with wilted spinach for a Florentine Fish Cake Benny. Serve with corned beef hash or baked beans for a truly satisfying breakfast.

Cod Cake Express

For a lunchtime treat, split open a sub roll and scoop out a cavity on both sides. Heat one or two of Dave’s Cod or Scallop cakes in a dry non-stick pan. Spread cole slaw on one side of the sub roll, and spread brown beans on the other. Fit the fish cake(s) along the sub roll and top with sliced tomatoes and sliced sweet onions. Optionally, top with Dave’s Cranberry Tartar Sauce, Honey Mustard, or yellow mustard.

Sandwich of the Kings

This one’s a *killah*!

Heat one (or two if you’re ravenous) of Dave’s Cod or Scallop cakes in a dry non-stick pan.

Prepare a hamburger (or bulkie) roll: spread with Dave’s Cranberry Tartar Sauce, stack with lettuce, sliced tomato and sliced sweet onion, and (optionally) sprigs of Italian parsley or sweet basil. Top with the heated fish cake and buckle your seat belt!

Serve with cold vegetables (carrots, cucumbers, broccoli, celery, etc.), potato chips, or cole slaw.

Salad Delight

Heat one of Dave’s Cod or Scallop cakes in a dry non-stick pan. Cut into wedges and serve on top of any garden or tossed salad, sprinkled with a little lemon juice. Creamy salad dressings are recommended.