

Halibut Potato Cakes

Last Sunday, I found myself in the enviable position of having some leftover grilled halibut in the fridge. It was Mother's Day, and my family had treated me so well -- there'd been breakfast in bed with waffles, fruit, and bacon (so much bacon!), and a long stroll through Hakone Gardens, one of my favorite spots in Silicon Valley. That night, I wanted to cook something special, so I boiled up some potatoes and got to work.

This recipe was inspired both by my visit to Kenya and the Corn and Cod Cakes from [Tara Mataraza Desmond's](#) and Joy Manning's wonderful cookbook, [Almost Meatless](#).

Makes 4 servings (about 13 fish cakes)

1 large Russet potato (about 3/4 pound), peeled and cut in 1" chunks
1 egg
4 slices crisp, crumbled, cooked bacon
2 cups cold, flaked leftover cooked fish (such as halibut or cod), any bones removed
1/2 cup whole wheat or regular panko
A few tablespoons chopped fresh dill, divided

1/2 cup mayonnaise
2 tablespoons drained capers, rough-chopped
Fresh lemon juice, to taste, plus lemon wedges, for serving

3 tablespoons olive oil, plus more as needed, for the skillet
Arugula or salad greens, if desired

Boil the potato chunks until very tender. Mash. Cool. In a large bowl, whisk the egg. Fold in the cooled mashed potato, bacon, fish, panko, and dill to taste. Season with pepper and mix well with a fork.

Using a standard-size ice cream scoop, dole out scoops of the fish-potato mixture onto a lined baking sheet. (Each portion should weigh roughly 2-1/2 ounces, but this isn't terribly important.) Once you've portioned them all out, use your hands to form them into neat patties, about 2-1/2 inches in diameter. Cover and refrigerate at least 90 minutes, or up to several hours, until cold and firm.

To make the sauce, whisk the mayonnaise, capers, 1 to 2 tablespoons minced dill, and lemon juice to taste. Season with salt and pepper.

To cook the cakes, place a large cast-iron skillet over medium-high heat. When hot, add 3 tablespoons of the olive oil. Cook the halibut-potato cakes until crisp and completely cooked through, about 4 or 5 minutes per side, working in batches and adding additional oil if necessary. Serve over arugula or salad greens, if desired, and pass lemon wedges alongside.