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Herbed Chicken Cakes

Makes 10-appetizer size or 6-entrée size.

Every time I make these as an appetizer I get asked to make these for a main dish. These are packed with flavor and pizzazz.

3 cups	cooked chicken
1 cup	bread crumbs, divided
1/4 cup	mayonnaise
1 large	egg
2 tsp	prepared mustard
1/3 cup	roasted red peppers
1/3 cup	red onion, quartered
2 tbsp	olive oil

1. In work bowl fitted with metal blade, place cooked chicken, 1/2 cup of the bread crumbs, mayonnaise, egg, mustard, red peppers and onion, process for 30 seconds or until almost smooth. Mixture will be tacky. Form into 10 patties and coat with the remainder 1/2 cup breadcrumbs.

2. In a frying pan coated with olive oil fry the patties 3 minutes on each side in batches until light brown. Serve with herb mayonnaise. You can form the patties and refrigerate them up to 3 days. When cooking them, allow for a few extra minutes on each side.

Tip: You can purchase cooked chickens at most grocery stores to ease your preparation time.

Variation: Substitute 3 cups crab in place of the chicken for seafood variety.

Dill Mayonnaise

Makes 1 cup

1 cup	real mayonnaise
2 tbsp	dill

1. In work bowl of food processor pulse mayonnaise and dill for about 10 seconds. Set aside.