

Mock Fish Patties

Boil elbow macaroni for 10 minutes in salt water. It is also good to add extra spice into salt water, such as chicken style seasoning. Add lots of milk to pot and keep boiling until macaronis are very soggy and sticky.

Place wax paper or aluminum foil in a bread pan. Pour macaroni into bread pans and chill in refrigerator overnight. Gently take macaroni clump out of bread dish and cut into slices. Dip them into egg mixture and then roll them in bread and spice mixture and fry them in a lightly greased pan.