

Fried Dolphin Balls

Ingredients

2 eggs lightly beaten
¼ cup mayonnaise
1 tablespoon minced parsley
2 teaspoons Worcestershire Sauce
1 teaspoon dry mustard
1 teaspoon salt
½ teaspoon pepper
1 cup bread crumbs
1 pound fresh mahi-mahi, coarsely chopped

Oil for frying

Chipotle mayonnaise

Preparation

Preheat oil to 375°. Lightly squeeze to drain excess moisture from mahi-mahi, transfer to dish, cover and chill until needed. Combine breadcrumbs, parsley, salt and pepper; stir well with a whisk.

Add mayonnaise, egg, Worcestershire sauce and mustard; stir well. Gently stir in mahi-mahi.

Shape mixture into 2-inch balls. Chill for an hour.

Fry in 2 batches for 3 to 5 minutes or until golden. Remove from hot oil and drain on paper towels. Serve with Chipotle mayonnaise.

Makes about 18 to 20 balls.

Chipotle mayonnaise

1 cup mayonnaise
2 chipotles in adobo sauce
1 tablespoon adobo sauce
½ lime, juice
Salt and freshly ground black pepper

Add all the ingredients to a food processor and puree. Season, to taste, with salt and pepper.