**Golden Trout Cakes**

1 pound trout fillets, cooked, chilled and crumbled

2 cups House-Autry Lemon Pepper or Seafood Breader

½ cup finely chopped scallions

¼ cup mayonnaise

1 lime, juiced

2 tablespoons Dijon mustard

Peanut oil for frying

Reserve 1 cup House-Autry Breader. Place remaining ingredients in mixing bowl. Combine well. Using a tablespoon of mixture, form small cakes or paddies. For entrée size, create cakes 3 inches in diameter; for appetizers, create 1 inch diameter size cakes. Coat cakes in remaining breader. Heat about ¼ inch of peanut oil in a frying pan. Cook the cakes on both sides until golden brown. Drain on paper towels. Serve immediately with Saffron and capers Dipping Sauce.

**Saffron and Capers Dipping Sauce**

Combine all ingredients and mix well. Set aside until Trout cakes are ready to be served.