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# Tuna Cakes II

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**1 teaspoon black pepper**  
**2 cups cornbread stuffing mix**  
**1/3 cup diced onion**  
**2 eggs**  
**juice of one lime**  
**1/3 cup mayonnaise**  
**1/2 tablespoon Old Bay seasoning**  
**2 cans light chunk tuna in water**  
**vegetable oil (for frying)**

In a bowl, mix all of the ingredients until well combined.

Scoop out about three cans of tuna mixture. Flatten into patties by hand. Refrigerate for at least 10 minutes.

Heat the vegetable oil in a skillet to a depth of 1/2 inch. Fry the patties until golden brown on both sides, 4 to 5 minutes.

Remove from the pan and place on a paper towel to soak up excess oil.

## **Seafood**

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*Per Serving (excluding unknown items): 1627 Calories; 82g Fat (44.6% calories from fat); 38g Protein; 191g Carbohydrate; 36g Dietary Fiber; 449mg Cholesterol; 3634mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 8 Fat; 12 Other Carbohydrates.*