



Carp Cakes

Recipe by: the Bowfishing Association of Illinois

Invasive recipe card by U.S. Fish and Wildlife Service, Southeast Region for #invasivesweek

Ingredients:

- 1 small carp, prepared for cooking
- 3 eggs
- 1/4 cup chopped onions
- 1/4 cup chopped green pepper
- 1/2 teaspoon garlic salt
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 egg beaten with 1 tablespoon milk cracker meal
- 1/4 cup vegetable shortening

Instructions:

Bake the fish in a preheated 350-degree oven until fish flakes easily from the bones. Remove the meat from the bones, allow to cool, then crumble in a bowl. In a blender, mix onion, green pepper, garlic salt, salt, and pepper, and liquefy. Add the liquid to the crumbled fish. Shape into patties. Dip each patty in the egg/milk mixture, then dredge in cracker meal. Fry in shortening heated in a skillet. Brown both sides.



Carp Sausage

Recipe by: the Bowfishing Association of Illinois

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Ingredients:

- Carp
- Beef hamburger
- Poultry and sausage seasoning

Instructions:

Skin and fillet the fish, removing mud vein. Partly freeze the fillets and then grind them into a fine mash in a meat grinder. For every 1 lb of ground carp, add 1/4 to 1/3 lb of beef hamburger, and 1 tbsp commercial poultry and sausage seasoning. Mix well. Form into patties and store in the refrigerator for 24 hours. The patties can then be frozen or cooked immediately. Place patties in a frying pan over medium heat and fry 4 to 5 minutes on each side. **Do not overcook.** Makes excellent sandwiches with lettuce, mayonnaise or tartar sauce.



Carp Tacos

Recipe by: the Bowfishing Association of Illinois

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Ingredients:

- 1 pound ground carp
- 3 tablespoons vegetable oil
- 1 package taco seasoning
- 1/2 cup water
- Sliced tomato (or salsa)
- 12 flour tortillas
- Shredded lettuce
- Grated cheddar cheese
- Taco sauce
- Sour cream

Instructions:

Before shredding the fish, remove mud vein, or reddish-brown section of meat. Cook the shredded fish in the oil until its color changes. Add the taco seasoning and water. Cook until nearly dry, stirring occasionally. Heat flour tortillas in a dry fry-pan, turning to lightly brown on both sides. They should still be soft and pliable when warm. Fill each tortilla with fish mixture. Add grated cheese, taco sauce, lettuce, tomato chunks (or salsa) and top with sour cream.



Smoked Carp Chowder

Recipe by: the Bowfishing Association of Illinois

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Ingredients:

- 1.5 lbs. smoked carp
- 0.5 lb. bacon
- 1 large onion sliced
- 4 medium potatoes
- 4 cups milk
- 1 bay Leaf
- Salt and pepper to taste

Instructions:

Brown bacon in pot, add onion and cook till clear. Add potatoes, and enough water to just cover. Add some salt and pepper to taste and simmer until potatoes are almost done. Add milk and fish and simmer for 15 min. Thicken a bit if desired with a reaux made from equal amounts of butter and flour, melt butter and mix in flour, stir in a bit at a time until desired thickness is reached.



Southern Fried Carp Rib

Recipe by: the Bowfishing Association of Illinois

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Ingredients:

- Enough carp ribs to serve your family or guest
- Yellow corn meal
- Lemon pepper spice
- Cayenne pepper
- Salt
- Peanut oil for frying

Instructions:

Prepare a corn meal fish batter mix in these proportions. For each cup of meal, add 1 tablespoon lemon pepper spice, 1/8 teaspoon cayenne pepper and 1 tablespoon salt. Place the batter mix in a large zip-seal plastic bag, add a few buffalo ribs at a time and shake to coat. Deep fry the ribs in peanut oil heated to 375 degrees, and cook until the fish flakes easily when tested with a fork.



Poached Asian Carp Salad Sandwich

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Ingredients:

- 4 grass carp fillets
- 2 tablespoons minced garlic
- 2 tablespoons grated fresh ginger
- 6 tablespoons soy sauce
- 2 lemons, sliced
- 2 green onions, chopped
- Pepper
- Fresh dill weed

Instructions:

Marinate the fillets in soy, garlic and ginger for 3-6 hours. Place fish in the steamer and put sliced lemon on top. Allow to steam until done. Place on a serving dish with some cut green onion and freshly snipped dill on top. Pepper to taste.



Poached Asian Carp Salad Sandwich

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Ingredients:

- 2 lbs carp fillets, skin off
- 1 lemon
- Salt
- Pepper
- Fresh Dill
- Mayonnaise
- Chopped Celery
- Red and Yellow Pepper Slices
- Cucumber Slices
- Lettuce
- Tomato
- Pickles
- Bread

Instructions:

Squeeze lemon juice on fillets, salt and pepper to taste. Chop dill and sprinkle it on the fillets. Steam fillets in an open pocket of foil wrap in a bamboo steamer until fish flakes easily. Remove and allow to cool. Pull meat from the bones flaking it with a fork. Mix fish with mayonnaise celery, pepper slices and pepper to taste. Chill in refrigerator and serve with side items, tomato, cucumber, pickles.



Smoked Asian Carp: Savory

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Ingredients:

- 5 lbs. carp fillets, skin on
- 1 cup Kosher salt
- 1 cup sugar
- 1 teaspoon freshly ground pepper
- 1 bunch fresh dill weed

Instructions:

Line up fillets in a glass tray. Coat both sides with salt pepper and dill. Cover with plastic wrap and refrigerate overnight. Soak cherry or apple wood chips for several hours. Light the smoker and add a water pan to keep the fish from becoming too dry. Remove the fish from the marinade and place on wire racks for one hour in the refrigerator. Fish will develop a slight glaze. Oil the smoker racks and place the fish in the smoker. Add wood chips to the fire, and replenish every 20 min. Smoke 2-4 hours depending on the temperature of the smoker. The fish will become golden brown and will flake easily when done. Remove and allow to cool. Use in any recipe calling for smoked salmon.



Smoked Asian Carp: Sweet

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Ingredients:

- 5 lbs. carp, skin on
- 1 cup Kosher salt
- 1 teaspoon freshly ground pepper
- 1 cup brown sugar
- 4 cups apple juice
- 2 sticks cinnamon

Instructions:

Place fillets in a glass pan. Add all ingredients and mix to dissolve sugar. Cover with plastic and refrigerate overnight. Soak cherry or apple wood chips for several hours. Light the smoker and add a water pan to keep the fish from becoming too dry. Remove the fish from the marinade and place on wire racks for one hour in the refrigerator. Fish will develop a slight glaze. Oil the smoker racks and place the fish in the smoker. Add wood chips to the fire, and replenish every 20 min. Smoke 2-4 hours depending on the temperature of the smoker. The fish will become golden brown and will flake easily when done. Remove and allow to cool. Use in any recipe calling for smoked salmon.