

SALMON CAKES

4-6 servings

Prep: 20 mins Cook: 10-15 mins Total time: 1+30



INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- ¼ cup minced green or red onion
- ¼ cup finely diced red bell pepper
- ¼ cup finely diced celery
- salt and pepper to taste
- 1 tablespoon capers
- 2 pounds fresh wild salmon, coarsely chopped
- 1/3 cup mayonnaise
- ¼ cup panko breadcrumbs
- 2 cloves garlic, minced
- 1 teaspoon Dijon mustard
- 1 pinch cayenne pepper
- 1 teaspoon of LSR, Lisa's Steak Rub
- 1/2 teaspoon of Old Bay seasoning or a Cajun seasoning
- Additional panko bread crumbs to coat the outside of the salmon cakes before cooking
- 2 tablespoons olive oil, or as needed

Step one: Heat extra virgin olive oil in a skillet over medium heat. Cook the onion, bell pepper, and celery with a pinch of salt until onion is translucent. Remove from heat to cool.

Step two: Stir salmon, onion mixture, mayonnaise, ¼ cup of panko breadcrumbs, garlic, cayenne, LSR, and Old Bay together until combined. Add salt and pepper to taste. Cover and refrigerate mixture for one hour to allow it to set.

Step three: Form salmon patties into 8 1-inch-thick round disks. Dredge them in the panko and set them on a parchment lined baking sheet.

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Step four: At this point you can decide to freeze them by placing the baking sheet in the freezer until frozen and then putting the salmon cakes in a freezer bag to freeze for another day. I usually cook half and freeze half which makes this a great convenience item.

Step five: In a skillet, heat the remaining 2 tablespoons of olive oil over medium heat. Sauté the salmon cakes until you have a light brown color on both sides. Place in 350 pre-heated oven for 10 minutes. Enjoy!

Homemade tartar sauce: You can look at our smoked salmon recipe for a truly homemade from scratch sauce or use this simple recipe: 1 cup mayonnaise, 1/2 cup of chopped dill pickles, 1 tbsp fresh dill finely chopped, 1 tsp lemon juice, 1 tsp sugar, 2 tbsp finely chopped onion, 1 tbsp capers roughly chopped, salt and pepper to taste.

Serving suggestions: These are great on a hamburger bun with some tartar sauce, lettuce, and tomato, as an addition to a salad, or even a great salmon cake eggs Benedict. They also make a great appetizer by making smaller salmon cakes, serving with the tartar sauce on the top or on the side. Serve with some lemon wedges.