



Salmon Cakes

Combine:

- 14-16 oz poached salmon
- 1 and 1/2 c. Panko bread crumbs (Fresh Market GF)
- 2 Tbsp minced fresh parsley
- 2 Tbsp minced scallions (or 1.5 Tbsp minced shallot)

Whisk together/combine:

- 4 eggs
- 1 Tbsp lemon juice
- 1 tsp dry mustard
- 1 tsp Worcestershire sauce
- 1/2 tsp cayenne
- 1/2 tsp kosher salt

Form cakes using 1/2 cup of the salmon mixture. Prepare wax paper sheet with 1 cup Panko bread crumbs sprinkled on it. Pat some of the Panko onto each side of the salmon cakes. Chill for at least an hour (or freeze for future use – freeze on parchment paper or wax paper lined cookie tray. Then individually wrap cakes for future use. Defrost slightly before cooking)).

Fry cakes in oil in frying pan until golden brown, about 3 to 4 minutes per side. Drain on paper towels.