



ITEM

Salmon Potato Cakes

YIELDS:

10 portions

INGREDIENTS

3/4 lb boneless, skinless salmon, diced small
1 tsp salt
1/2 tsp black ground pepper
2 large eggs, beaten
1 tsp chopped garlic
1 Tbsp chopped parsley
1 Tbsp chopped dill
2 medium potatoes, peeled and grated
2 medium pickles, diced finely
2 tsp lemon juice
1 cup flour
1 cup vegetable oil

METHOD:

Preheat oven to 350F.

In a large bowl, mix the salmon, salt, pepper, eggs, garlic, parsley, dill, potatoes, pickles and lemon juice and mix well.

Form 10 even size cake patties and chill for 20 minutes.

Remove cakes from refrigerator and dust each cake in flour, shaking off excess, and place on a clean tray.

In a medium size frying pan, heat 1/3 of the oil and fry 3 cakes until slightly brown on both sides. Repeat until all the cakes have been browned.

Place cakes on a baking sheet and bake for 20 minutes, or until



the internal temperature reaches 165F. Remove and serve on a platter with Roasted Corn Salsa.