

INA GARTEN FRESH SALMON CAKES

Delicious delicate, crisp and fresh salmon patties/cakes are easy to make and perfect for lunch, dinner or a snack. These patties with bite-sized chunks of salmon are small but bursting with flavor.

Prep: 30 min
Cook: 50 min
Total: 1 hr 20 min

Ingredients

1/2 lb fresh salmon
Kosher salt and ground black pepper
4 tbsp unsalted butter
3/4 cup small-diced red onion (1 small onion)
1/2 cup small diced red bell peppers (small pepper)
1/2 cup small-diced yellow bell pepper (small pepper)
1/4 tsp good quality olive oil
1 tbsp capers drained
1/4 cup parsley
1 1/2 tsp 3 celery stalks diced small
1 1/2 tsp old bay seasoning
1/4 tsp cayenne pepper
1/4 tsp hot sauce
1/2 tsp Worcestershire sauce
1 cup 3 slices of bread, ends trimmed that has been processed in the food processor
1/2 cup good quality mayonnaise
2 tsp Dijon mustard
2 extra-large eggs, lightly beaten
1/8 cup cornmeal optional

Directions

Preheat oven to 350 degrees Fahrenheit. Place salmon on a sheet pan skin side down. Brush with olive oil. Sprinkle with salt and pepper. Bake the salmon for 15-20 minutes until just cooked through. Remove from the oven, cover with foil. Let the salmon rest for 10 minutes, then chill in the refrigerator until cold.

Meanwhile, place 2 tablespoons of the butter, 2 tablespoons olive oil and all the vegetables, parsley, the seasoning, hot sauce, Worcestershire, 1/2 teaspoon salt, and 1/2 teaspoon pepper sauce in a large saute pan over medium low heat until the vegetables are soft, approximately 15 to 20 minutes. Cool to room temperature.

Place the bread crumbs on a sheet pan and toast in the oven for 5 minutes until lightly browned, tossing occasionally.

Flake the chilled salmon into a large bowl. Add the bread crumbs, mustard and mayonnaise and eggs. Add the vegetable mixture and mix well. Cover with foil or saran wrap and chill in the refrigerator for 30 minutes. Shape into 10 (2 1/2 to 3-ounce) cakes. Sprinkle both sides of the salmon patties with cornmeal. (optional)

Heat remaining 2 tablespoons of butter and two tablespoons of olive oil in a large saute pan over medium heat. Cook patties for 3-4 minutes on each side or until cooked through and browned. Drain salmon cakes on paper towels. Serve hot with your choice of sauce.