

Salmon Cakes

1 lbs. Poached Salmon flaked
½ cup Finely chopped red (or green) pepper
2 tsp. Old Bay Seasoning
½ cup Dried Breadcrumbs
⅓ cup chopped parsley
¼ cup Mayonnaise
¼ cup Dijon mustard
2 Eggs, lightly beaten
2 Tablespoons Lemon Juice

Directions:

Preheat oven to 350°

Put all ingredients in large mixing bowl. Gently mix together until thoroughly combined and moistened. Form mixture into 5-6 equal sized patties. Place patties on lightly oiled baking sheet.

Bake for 15-20 minutes or until golden brown.

Serve with Creamy red pepper sauce.