



Salmon Patties

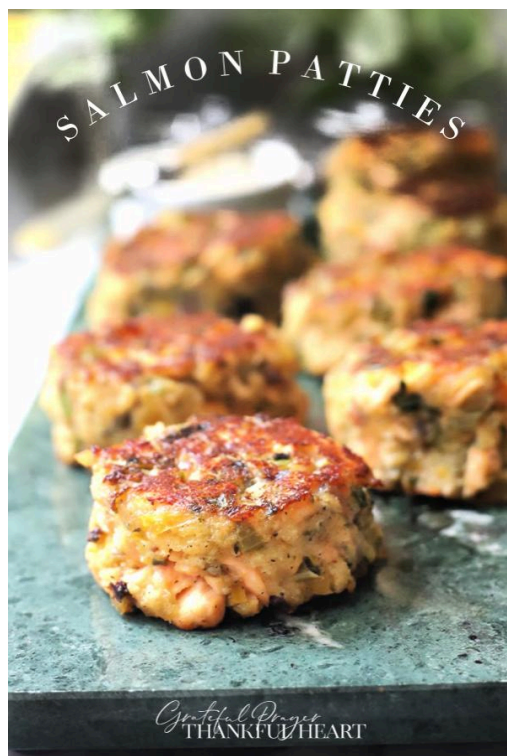
Recipe slightly adapted from source [Ina Garten](#)

[Grateful Prayer Thankful Heart](#)

Yield: 5 servings

INGREDIENTS:

- 1/2 pound fresh salmon
- Olive oil
- Kosher salt and freshly ground black pepper
- 4 tablespoons unsalted butter, divided
- 1 tablespoon butter
- 3/4 cup small-diced red onion (1 small onion)
- 1 1/2 cups small-diced celery (4 stalks)
- 1/2 cup small-diced Jalapeno or red bell pepper (1 small pepper)
- 1/2 cup small-diced yellow bell pepper (1 small pepper)
- 1/4 cup minced fresh parsley
- 1 tablespoon capers, drained
- 1/4 teaspoon Sriracha hot sauce or your favorite brand
- 1/2 teaspoon Worcestershire sauce
- 1 1/2 teaspoons Old Bay
- 1 cup bread crumbs (I like to use 1/2 cup bread crumbs and 1/2 cup Panko)
- 1/2 cup mayonnaise
- 2 teaspoons Dijon mustard



- 2 extra-large eggs, lightly beaten

DIRECTIONS:

Preheat the oven to 350 degrees F.

Place the salmon on a sheet pan, skin side down. Brush with olive oil and sprinkle with salt and pepper. Roast for 15 to 20 minutes, until just cooked. Remove from the oven and cover tightly with aluminum foil. Allow to rest for 10 minutes and refrigerate until cold.

Meanwhile, place 2 tablespoons of the butter, 2 tablespoons olive oil, the onion, celery, red and yellow bell peppers, parsley, capers, hot sauce, Worcestershire sauce, crab boil seasoning, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a large saute pan over medium-low heat and cook until the vegetables are soft, approximately 15 to 20 minutes. Cool to room temperature.

Flake the chilled salmon into a large bowl. Add the breadcrumbs, mayonnaise, mustard, and eggs. Add the vegetable mixture and mix well. Cover and chill in the refrigerator for 30 minutes. Shape into 10 (2 1/2 to 3-ounce) cakes.

Heat the remaining 2 tablespoons butter and 2 tablespoons olive oil in a large saute pan over medium heat. In batches, add the salmon cakes and fry for 3 to 4 minutes on each side, until browned. Drain on paper towels; keep them warm in a preheated 250 degree F oven and serve hot.

Tartar Sauce Recipe to serve with Salmon Patties

You can make a very simple tartar sauce to serve with the salmon patties that takes just a few minutes to make.

INGREDIENTS

- 1 cup mayonnaise
- 1-2 tablespoons relish
- pinch of salt and pepper

DIRECTIONS

In a small bowl, mix the mayonnaise and relish together until blended.

Chill in the refrigerator 2-3 hours before serving.

If you want to make a sauce that is a bit fancier, stir in one or more of the following...

- tablespoon of Champagne or white vinegar
- tablespoon of capers
- teaspoon of your favorite grainy mustard
- tablespoon of finely chopped red onion

TARTAR SAUCE

FOR FISH, CRAB AND SALMON CAKES

