

EASY PANKO SALMON CAKES



PREP TIME: 30 minutes

COOK TIME: 10 minutes

SERVINGS: 4

For this recipe we are going to take a full fillet and turn it into delicious salmon cakes. These cakes are best served immediately, but can also be made the day before and then reheated in a toaster oven or using the broil setting on your oven. They are such a hit around our house that our three kids come running into the kitchen when they find out we are having salmon cakes for dinner. Often times salmon or crab cakes get diluted with lots of filler; not so with this recipe as it uses lots of salmon and very little bread crumbs. *Tip: You'll want a food processor to make this recipe easier to prepare although it can be made without one.*

INGREDIENTS



ILIAMNA FISH CO.
+ ALASKA +

- 1 cup PANKO BREAD CRUMBS**
(sub GF bread crumbs if desired)
- 2-3 Tbsp FRESH PARSLEY**
- 2 Tbsp MAYONNAISE**
- 4 tsp LEMON JUICE**
- 1 small SHALLOT OR ONION**
(sub part of shallot for 2 scallions if desired)
- 1 tsp DIJON MUSTARD**
- 1 medium GARLIC CLOVE**
- ¾ tsp SALT**
- ¼ tsp PEPPER**
- pinch CAYENNE PEPPER**
- 1 medium SALMON FILLET**
- ½-1 cup VEGETABLE OIL**
(enough to put ¼ inch in your pan)



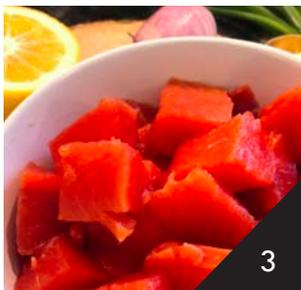
1 SKIN THE SALMON

- Lay the salmon fillet on a cutting board skin down with the tail toward you. Using a sharp knife cut into the fillet just forward of the tail (leaving a bit of meat so you can grip the tail end of the fillet).
- Holding tight to the tail end cut down toward the skin, and then angle your knife slightly down and forward. Separate the meat from the skin by sliding the knife forward while pulling on the tail (it doesn't need to be perfect).



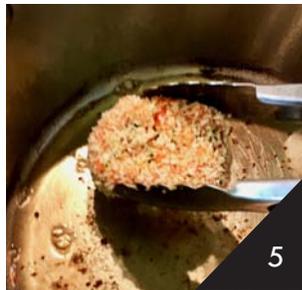
2 COMBINE THE INGREDIENTS

- In a large bowl combine 3 Tbsp panko, 2-3 Tbsp minced parsley, 2 Tbsp mayonnaise, 4 tsp lemon juice, 1 minced shallot, 1 tsp Dijon mustard, 1 minced garlic clove, $\frac{3}{4}$ tsp salt, $\frac{1}{4}$ tsp pepper, and a pinch of cayenne pepper.



3 CUBE AND PROCESS THE SALMON

- Cube the salmon meat into one-inch cubes.
- Working in 3 batches, pulse salmon in food processor until coarsely chopped into pea sized pieces (about 3 pulses per batch) transferring each batch to the bowl with the panko mixture. Gently mix until uniformly combined.



4 FORM AND COAT THE CAKES

- Place remaining panko in pie plate or sheet pan. Use a $\frac{1}{3}$ cup measuring cup to scoop a level amount of salmon mixture and transfer it to a baking sheet; repeat to make 8 cakes. Carefully coat each cake in bread crumbs, gently patting into disks measuring 1 inch thick. Return coated cakes to baking sheet.



5 COOK AND SERVE THE CAKES

- Heat oil in high sided 12-inch skillet or pot over medium-high heat until shimmering. Place salmon cakes in skillet and cook without moving until golden brown (about 2 minutes). Carefully flip cakes and cook until second side is golden brown (1 to 2 minutes). Transfer cakes to paper towel or brown paper bag to drain (1 minute). Serve with your favorite tartar sauce. *Tip: Don't overcook the salmon cakes or over process the salmon chunks.*