

2009 Salmon Cookoff Winner - Rita Kalsmith

This is my recipe for Salmon Cakes. It is based on a recipe from Gourmet Magazine's July issue.

Salmon Cakes

Ingredients:

1 pound of salmon filet-skinned and chopped
Zucchini/yellow squash- 3 cups coarsely grated
16 crackers crushed-I used whole wheat, could use saltines

6 T mayo
4 tsp lemon juice
6T chives chopped
2 t grainy mustard
¼ tsp cayenne

Salt and pepper to taste
Olive oil for pan

- Stir together in bowl salmon, cracker and zucchini
- In another bowl, mix together mayo, lemon juice, chives, mustard and cayenne
- Add mayo mixture to salmon, add salt and pepper
- Form salmon mixture into patties (about 1/3 cup each)
- Heat olive oil in skillet until hot, then cook salmon cakes, carefully turning , until golden brown on each side and salmon is cooked through. (about six minutes total).

Can be served with additional mayo mixture

Enjoy!!!

Rita