

Salmon Cakes

1 pound salmon fillet
Olive oil, salt and pepper
1 large egg, beaten
1/4 cup green onion, chopped
13 crackers (saltine work good), crushed
plus more for coating
1/2 cup frozen corn, thawed
2 tablespoons Dijon mustard
3 tablespoons mayonnaise, plus more, as
needed
3 tablespoons vegetable oil
3 tablespoons butter



- ✚ Drizzle the salmon with olive oil and season with salt and pepper. Put in a baking dish and bake at 350°F just until cooked through, appx. 15 - 20 minutes. Cool the salmon to room temperature
- ✚ Using a fork, flake the salmon into 1/2-inch pieces. Add the egg, green onion, crushed crackers, corn, mustard and mayonnaise. Mix gently until just combined
- ✚ Form the mixture into 2 1/2-inch diameter patties, about 3/4 inches thick. If the mixture is too dry to form into patties, add extra mayonnaise, 1 tablespoon at a time. Don't panic, if it's a little wet (trust me on this one ☺). Carefully coat the patties in additional crushed crackers and refrigerate for 1 hour (the moisture will get absorbed by the crackers, patties will stiffen and hold together better)
- ✚ In a large nonstick skillet, heat the oil and butter over medium heat. Add the patties and cook until golden and crispy, about 7 to 8 minutes each side



from the Springhower kitchen. Hope you will enjoy this recipe as much as we did ☺