

Christine's Salmon Cakes

You can prep everything up to step 4 the day before frying. This dish is wonderfully versatile. It doubles well for a crowd, and is great accompanied by rice pilaf and simple vegetables in fall/winter, or over a bed of salad in spring/summer. Cakes are terrific piping hot off the skillet, but – according to crowd response – doesn't suffer at a cool room temperature.

Ingredients:

1 pound salmon (any cut, although fillets are nice because you don't have to worry about pins)

About 2 tablespoons olive oil (split)

½ a medium red onion

3-4 stalks celery

1 tablespoon capers, drained

½ teaspoon salt

¼ teaspoon pepper

1 tablespoon mayonnaise

2 tablespoons Dijon mustard

1 tablespoon chopped dill

1 egg

¾ cup breadcrumbs (e.g., Ian's Panko Italian Herb)

1. Heat a nonstick skillet at medium heat. Add salmon and cook, about 6-7 minutes per side (may vary depending on cut) until almost cooked all the way through. Remove from heat and cool.
2. Finely chop red onion and celery (it's easiest to cut onion and celery into large chunks and process to fine chop in a food processor). Heat 1 tablespoon of oil in a skillet over medium-high heat. Add red onion, celery, capers, salt, and pepper and sauté, stirring periodically until the vegetables are soft, about 8-10 minutes. Transfer skillet contents to a large mixing bowl to cool.
3. Peel skin and any residual fat from salmon (check for and remove pins/bones if using steaks) and transfer salmon to vegetable mixture, breaking down the salmon chunks with a fork. Mix salmon and remaining ingredients (mayonnaise, mustard, dill, egg, breadcrumbs) thoroughly with the vegetable mixture.
4. Heat a nonstick skillet and drizzle with a minimal amount of olive oil. Form two-inch patties (try an ice cream scoop or use two spoons); fry until browned, about 3-4 minutes per side. Repeat until all cakes are done. (Form one-inch patties for appetizer servings.)