

Salmon Cake Sliders

Chef Judi Gallagher

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1 1/2 pounds skinless, boneless salmon fillet
1 large egg
1/2 cup fine fresh bread crumbs
1 Tbsp Dijon mustard
1 tsp freshly grated lime zest
1/2 tsp salt
1/8 tsp freshly ground black pepper
1 tsp fresh tarragon
1 cup mayonnaise
1 tsp lemon juice
1 package Hawaiian sweet rolls (dinner roll size)

Pat salmon dry and with a sharp knife cut into roughly 1/3-inch cubes. In a medium bowl, lightly beat egg and gently stir in salmon and remaining ingredients until just combined. Heat a 12-inch nonstick skillet over moderate heat and, working in batches, drop 2-Tbsp measures of salmon mixture about 1 inch apart into skillet. Cook cakes until undersides are golden, about 1 minute. Turn cakes over and cook until just cooked through, about 1 minute more.

Transfer cakes as cooked to a platter. Salmon cakes may be made 1 day ahead and chilled, covered. Bring cakes to room temperature before serving. Place salmon cake on sweet Hawaiian roll and top with a dollop of tarragon mayo.