

Springtime Salmon Croquettes

Chef Judi Gallagher

My mom always served salmon cakes with a poached egg on top- since I am watching my cholesterol and keeping things lighter for spring approaching, I recommend you try these just as the recipe specifies. Just a little dollop of sauce is plenty.

¼ cup canola mayonnaise, divided
2 teaspoons fresh lemon juice. Divided
2-3 teaspoons Dijon mustard, divided
1/3 cup minced scallions
2 Tablespoons minced red pepper
Pinch garlic powder
12 ounces skinless salmon
1 large egg, beaten
1 cup Panko crumbs
1 Tablespoon canola oil
1 Tablespoon plus flat leaf parsley chopped (you may substitute cilantro if you like the flavor)
1 teaspoon chopped capers
½ teaspoon minced garlic
Pinch sea salt
Fresh ground white pepper
Hungarian paprika
Poached eggs –optional

Combine 2 TBSP> mayonnaise 1 TBSP. lemon juice, 1 ½ tsp Dijon mustard and green onions with red pepper, garlic powder, salt, salmon, egg and paprika in a food processor. Remove from processor and add panko and toss gently. Re season as needed. Shape mixture into eight patties

Heat oil in large skillet over medium high heat.

Add salmon patties and cook about 5 minutes on each side until golden brown

Combine remaining mayonnaise with lemon juice, mustard, capers, parsley, garlic and sea salt, paprika and pepper, blend well.

Serve a dollop on each salmon cake.