

## *Decadent Salmon Cakes & Salad*

### **INGREDIENTS:**

- vegetable or canola oil
- 3 - 6 oz - portions of cooked Salmon - drained canned salmon may be used as substitute
- 1 ½ cups cracker meal
- 2 large eggs, beaten
- 2 rounded tsp. old bay seasoning blend
- ½ red bell pepper, seeded and finely chopped
- 20 blades fresh chives, snipped or chopped
- 2 to 3 tbsp. fresh dill, finely chopped
- 1 tsp. cayenne pepper sauce
- 1 lemon, zested and juiced
- salad greens
- coarse salt
- extra-virgin olive oil, for drizzling
- ½ cup mayonnaise
- ½ cup chili sauce
- 2 tbsp. dill pickle relish



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## INSTRUCTIONS:

- Heat a large, heavy skillet with 1 inch of frying oil over moderate heat.
- Flake the cooked cooled Salmon with a fork. Add cracker meal to the Salmon in a bowl and work through the fish with your hands.
- Add the eggs, seasoning, pepper, chives, dill, pepper sauce, and the zest of one lemon to the bowl.
- Combine the ingredients well with your hands. If the mixture is a little wet, add a bit more cracker meal.
- Form 3-inch patties of Salmon cakes 1-inch thick. You should yield 8 to 10 cakes.
- Fry cakes until golden - 3 or 4 minutes on each side. Drain on paper towel lined plate.
- Toss salad greens with coarse salt and the juice of the lemon.
- Drizzle the greens with a little extra-virgin olive oil and re-toss the salad to coat.
- Combine mayonnaise, chili sauce and relish in a small dish. To serve, place salmon cakes on a bed of baby greens and top with chili mayonnaise sauce.

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\* This Recipe is complements of Rachael Ray, published at the [FoodNetwork.com](http://FoodNetwork.com)