



Curried Salmon Cakes

Lets begin by gathering our ingredients for Curried Salmon Cakes:

- 2 large eggs
- 1 salmon fillet (approximately 1 lb)
- 1/2 cup finely chopped apple
- 1/4 cup panko
- 1/4 cup thinly sliced green onions
- 2 tablespoons mayonnaise
- 1 teaspoon curry powder
- 1/2 teaspoon paprika
- 1/4 teaspoon pepper
- 1 tablespoon vegetable oil

Lemon-Curry Aioli

- 1/2 cup mayonnaise
- 2 teaspoons curry powder
- 1 teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 1/2 teaspoon paprika
- salt

A food processor works best for preparing the patties. Beat eggs with a fork. Add small, manageable pieces of salmon to food processor to puree then move to bowl. Then puree apple in food processor. Add pureed salmon, 1/2 cup pureed apple, 1/4 cup panko, 1/4 cup green onions, 2 tablespoons mayonnaise, 1 teaspoon curry powder, 1/2 teaspoon paprika, and 1/4 teaspoon pepper to a bowl and mix together. Shape into cakes (3/4 in. thick); set aside.

Set a nonstick frying pan over medium heat. When hot, add oil, then salmon cakes. Cook until well browned on the bottom, 5 to 7 minutes. Turn cakes over and cook until browned on the other side, 3 to 5 minutes longer.

Form Lemon-Curry Aioli, mix 1/2 cup mayonnaise, 2 teaspoons curry powder, 1 teaspoon grated lemon peel, 1 tablespoon lemon juice, 1/2 teaspoon paprika, and salt to taste.

Serve cakes with Lemon- Curry Aioli.

Plate to serve and enjoy!

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