



## **An Alaskan Recipe from Andrea Sandefur**

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### **Salmon Cakes**

(Adapted from Paula Dean's Crab Cake recipe)

1 lb cooked salmon, skin off, picked free of bones (leftovers from grill are perfect)

½ cup of panko bread crumbs

3 green onions, finely chopped

½ cup finely chopped red bell pepper

¼ cup mayonnaise (see my bonus Tartar Sauce recipe for homemade mayo too)

1 egg

1 t Worcestershire sauce

1 t dry mustard

Juice of ½ lemon

¼ garlic powder

1 t salt

Dash of creole or cayenne pepper

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Break the salmon into fine flakes. Add all remaining ingredients and mix well. Add more mayo or panko, depending on how moist or dry the mixture is...you are aiming for a consistency that will shape well and stay together.

Prep your pan or skillet for cooking. I've cooked these a few different way, but recommend lightly frying them in some oil in a cast iron skillet. (I've also broiled, baked and grilled them. I've even skipped shaping them altogether and pressed the whole mixture down in a greased 9"x13" pan like a casserole. Your pick and preference.)

Form the mixture into cakes of whatever size you would like. My family enjoys burger-sized cakes, but I sometimes have fun and make smaller appetizer-size cakes. Shape them like thick burger patties. Fry each side over low-med heat until well browned.

Serve over a bed of rice and my homemade tartar sauce.