

Chinese Salmon Patty Towers with Sweet Chili Mustard Sauce

November 2014 by Camine Pappas

Makes 12 towers

INGREDIENTS:

12 Pepperidge Farm pre-cut puff pastry cups, thawed and cooked according to directions on package

1 14.5 oz can good quality alaskan salmon, drained, bones removed, and broken into small pieces

¼ C white onion diced

2 small celery stalks diced

¼ t each ground coriander, ground curry powder, and ground ginger

1 egg

3 T Italian bread crumbs

Milk to moisten, (I used about ¼ C)

Salt and Pepper to taste

1/3 C salted roasted peanuts, cut into small pieces

3 T oil

2 parts spicy brown mustard to 1 part sweet thai chili sauce

Fresh parsley OR fresh cilantro to garnish

Sriracha sauce to garnish



DIRECTIONS:

Mix salmon, egg, bread crumbs, coriander, curry, ginger, salt and pepper, and milk thoroughly so that you can see it will stick together and form balls. Then form into 12, 1 ½ inch balls. Heat the oil on medium high in a large saucepan. Cook the salmon patties, making sure there is plenty of room between each ball, until golden browned, about 1 or 2 minutes per side.

In another bowl, mix the sweet Thai chili sauce and the brown spicy mustard.

To plate, put a smear of the mustard sauce on the bottom. Put three of the puff pastry cups on the mustard. Take your finger and lightly indent the top of each of the cups. It should break easily. Then, top each with one of the patties. Place another dollop of mustard sauce on the top, and a drizzle of Sriracha, sprinkle top generously with peanuts, and then garnish with the parsley (or cilantro.)

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