

Easy Quarantine Salmon Patties

With Mustard Caper Sauce

March, 2020 | Camine Pappas | Serves 4

INGREDIENTS:

1 can salmon, drained
1 large egg
¼ C white onion diced
¼ C celery diced
2 heaping T Italian bread crumbs
1 t dried parsley
1/8 t dried cumin
¼ t dried ground coriander seed
¼ t paprika
¼ good curry powder
½ t kosher salt and ¼ t black pepper or more to taste
Dash of cream or milk
Light oil for cooking
¼ C yellow mustard
¾ C mayonnaise
2 T capers

METHOD:

In a small bowl add the mustard, mayo, and capers. Stir well. Set aside.

Place salmon in a dish and mash. Add the other ingredients from down to and including the cream. Stir well. Make sure it comes together in your hands to form a patty. If it is crumbly, add a bit more cream. Form into 8 patties. Set aside.

Heat the oil a saucepan on high and then add the patties. Brown on each side and serve with sauce and your favorite vegetable.

