

Herbed Salmon Patties

Over Caper Lemon Lentils and Honey Sriracha Cream Sauce

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Serves 8

INGREDIENTS:

PATTIES:

2 cans pink salmon
4 stalks celery
½ medium white onion
2 eggs
¼ t nutmeg
¼ t dried dill weed
Juice of one lemon
2 garlic cloves finely chopped
2 T fresh thyme leaves
¼ C Italian seasoned bread crumbs
Salt and pepper
2 T mild olive oil
1 C cream
¼ C Sriracha sauce
3 T honey

LENTILS:

½ package green lentils
½ bottle capers, drained
3 cloves of garlic, peeled, whole
Juice from one lemon



DIRECTIONS:

In a large saucepan, heat the 2 quarts of water to boiling. Add the lentils, and the peeled three cloves of garlic, and reduce heat to low. Cover and cook for 35 minutes. When ready to serve, add the capers and the lemon juice and a little salt.

While the lentils are cooking, combine the ingredients of salmon down to the salt and pepper. Combine well, form and divide into 12 – 14 patties. Fry them in a small amount of oil, on high, turning when they're brown. I had to do it in two batches. About 3-4 minutes per side. In another small bowl, combine the cream, honey and Sriracha. Heat in the micro just until hot.

To plate, top a serving of the lentils with a patty, ladle the cream sauce over and top with a sprig of fresh thyme.

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