



## Salmon Patty Bites with Sweet Chili Glaze

### Appetizer

Camine Pappas / September 2017 / Serves 6

#### INGREDIENTS:

2 14 oz. cans Alaskan salmon, drained  
2 eggs  
4 T plain bread crumbs  
4 T heavy cream  
3/4 t fine quality curry powder  
3/4 t coriander powder  
Handful fresh Italian parsley leaves rough chopped  
¼ C white onion chopped  
1/3 C celery chopped  
1 t salt, ½ t pepper  
1 bottle of sweet chili sauce (my choice is Maggi Taste Of Asia Mild Sweet Chili Sauce, 10.1 oz.)

#### METHOD:

In a large bowl add the drained salmon and carefully extract the spinal bones. (They're soft enough to eat but will impart an odd texture, so I recommend removing.) Then combine all ingredients except chili sauce. Form into 24 balls.

Brown them in 3 T oil, carefully turning so they're brown on both sides. Place in a large baking dish, cover with the chili sauce and then bake in 350 degree F oven until the chili sauce begins to bubble. Serve. Can top with scallions if desired.



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