

## SALMON CAKE WITH LEMON-CAPER YOGURT SAUCE

(YIELD: 40 SMALL PATTIES)



### INGREDIENTS

#### FISH

1. 2 pounds skinless salmon fillet
2. Kosher salt and freshly ground black pepper

#### PATTIES

1. One 8oz kernel corn can
2. 3 tablespoons caper, rinsed, drained, and chopped
3. 1 whole lemon (juice and zest)
4. 1 ¼ cups mayonnaise
5. 14oz (Keebler club) cracker, crushed into crumbs
6. 3 tablespoon melted butter
7. 2 tablespoons Dijon mustard
8. 2/3 cup chopped fresh chives if on hand

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## SAUCE

1. ½ cup full-fat plain Greek yogurt
2. 1.5 tablespoons capers, rinsed, drained and chopped
3. 1 tablespoon lemon juice
4. 1 tablespoon lemon zest
5. Kosher salt and freshly ground black pepper

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## DIRECTIONS

**Salmon:** Put a grill pan over medium-high (350 degree F) heat or preheat a gas or charcoal grill. Drizzle the salmon with lemon juice and season with salt and pepper, to taste. Grill until the flesh is cooked through and flakes easily with a fork, about 6 to 8 minutes on each side (or 20 minutes in the oven). Set aside to cool for 20 minutes.

**Patties:** Using a fork, flake the salmon into ½ -inch pieces and put into a medium bowl. Add the chives, crushed crackers, the corn, mustard, mayonnaise, capers, lemon juice, and lemon zest. Mix gently until just combined. Form the mixture into 2 ½ -inch diameter patties, about ¾ -inches thick. (If the mixture is too dry to form into patties, add extra mayonnaise, 1 tablespoon at a time). Freeze the patties until needed. When ready to cook, in a large nonstick skillet, heat the oil and butter over medium heat. Add the patties and cook until golden and crispy, about 7 to 8 minutes each side. Drain on paper towels.

**Sauce:** In a small bowl, mix together the yogurt, capers, lemon juice, and lemon zest. Season with salt and pepper to taste. Arrange the salmon cakes on a platter and serve alongside the sauce.