

Salmon Cakes

Serving size: 1 cake | Yield: 50

Ingredients

7.5 lb.	Salmon filet, cooked thawed
24 oz	Red pepper, drain & rinse
2 cups	Onion, very small dice
2 T	Garlic, fresh minced
6 T	Butter
3 cups	Panko crumbs
6	Eggs
6 T	Lemon juice
1 T	Dill, dried leaf
1 T	Garlic & herb blend
	Flour & oil for grilling

Method

1. Thaw salmon overnight.
2. Sauté onion, red pepper, and garlic in butter until tender and allow to cool.
3. Flake salmon into small pieces.
4. Combine salmon with onion blend and remaining ingredients.
5. Mix until consistency of meatloaf.
6. Form cakes using a #12 scoop.
7. Dust each lightly with flour and cook on griddle with oil until browned.
8. Place in single layer on sprayed sheet pans and chill overnight or bake immediately.
9. Bake at 325° for 20 – 30 minutes until internal temperature reaches 165°. Cover with tented foil if becoming too brown.
10. Hold in layers with parchment paper at 140°.
11. Vent cover to keep crispy.
12. Serve with creamed peas or hollandaise sauce, and fresh lemon.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

If salmon mixture is dry and does not hold together add a small amount of milk or additional lemon juice.
Cakes that have been chilled overnight may take longer to bake.

