



Salmon Cakes

1 1/2 lbs. skinless salmon fillet,
finely chopped (can substitute
canned salmon)

1/2 cup mayonnaise (or sour
cream)

2 Tbsp. Asian fish sauce

2 Tbsp. hot sauce

2 garlic cloves, minced

1 medium shallot, minced

1 Tbsp. fresh ginger, minced

1/2 tsp. lemon zest, finely grated

2 Tbsp. cilantro, chopped

1 Tbsp. mint, chopped

1 tsp. salt

1/2 tsp. pepper

1 1/2 cups panko or bread crumbs

1/4 cup vegetable oil

In large bowl, mix mayo, fish sauce, hot sauce, garlic, shallot, ginger, lemon zest, cilantro, mint, salt and pepper. Add salmon and 1 cup of panko to mixture. Carefully fold everything together; with lightly oiled hands, mold the mixture into 6 cakes.

Cover cakes with plastic wrap and refrigerate for at least 2 hours.

Pat the other 1/2 cup panko onto the sides of salmon cakes. In large skillet on medium-high, heat 2 Tbsp. of oil and cook 3 cakes for about 4 minutes each side or until desired level of doneness. Repeat for remaining 3 cakes (you can bake or grill the cakes instead of frying).

Top with mayo, aioli, or some sliced avocados.