

Salmon Cakes with a Crunch

<https://www.salmontroutsteelheader.com/blogs/salmon-recipes/salmon-cakes-with-a-crunch>

Ingredients: 2 cups cooked salmon (or steelhead, trout, tuna)

1/4 cup panko

1/4 cup chives

1/4 cup mayonnaise

2 tablespoons soy sauce

1 tablespoon lemon juice

1 teaspoon minced garlic

1 cup panko for coating

1/4 cup peanut or coconut oil for frying

Directions: Remove any bones from fish. In a medium bowl, gently mix all ingredients until combined.

Do not over mix. If desired, mix additional ingredients into 1 cup panko.

Place panko on a plate.

Form into cakes; bite-sized (make 10-12), cake-sized (make 6-8), patty-sized (make 4).

Press each cake into panko, coating on both sides.

Heat oil in a skillet over medium-high heat.

Fry 2-4 minutes until golden and carefully flip, browning on the other side.

Serve immediately with your favorite dipping sauce.