

Salmon Cakes

INGREDIENTS

Part 1

- 1/4 cup mayonnaise
- 1 tablespoon fresh lemon juice, from 1 lemon
- 1 teaspoon Dijon mustard
- 1 teaspoon Old Bay seasoning
- 3/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Part 2

- 1-1/4 lb skinless salmon fillet, finely diced into 1/4-inch pieces
- 1/4 cups panko bread crumbs
- 1/3 cup finely diced celery, from 2 stalks
- 2 tablespoons finely chopped fresh dill
- 1/4 cup thinly sliced scallions, from 3 to 4 scallions

Other

- 1 cup panko bread crumbs
- 1 cup vegetable (oil for cooking)
- lemon wedges (for serving)

Tartar Sauce

- 1 cup mayonnaise
- 3 Tablespoons chopped dill pickles (or relish)
- 2 Tablespoons lemon juice
- 2 teaspoons capers (chopped)
- 2 teaspoons dijon mustard (or a good gourmet mustard)
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper (freshly ground)

INSTRUCTIONS

1. Mix 'Tartar Sauce' ingredients in a bowl and chill in refrigerator ahead of time if possible.
2. In a large bowl, whisk together 'Part 1' ingredients
3. Add the 'Part 2' ingredients. Gently mix until uniformly combined.
4. Place the remaining 1 cup of panko in a shallow dish or pie plate. Using a 1/3-cup measure, scoop the salmon mixture and form into a compact cake about 1 inch high. Place the salmon cake into the panko and gently coat it all over in crumbs. Repeat with the remaining mixture to form about 9 cakes.
5. Heat the oil in a medium nonstick skillet over medium-high heat until shimmering. Place half of the salmon cakes in the skillet and cook without moving until golden brown, about 2 minutes. Carefully flip the cakes and cook until second side is golden brown, about 2 minutes more. **Reduce the heat to medium if the cakes are browning too quickly.** Transfer cakes to paper towel-lined plate to drain. Repeat with the remaining cakes.
6. Serve with lemon wedges and tartar sauce.