

Perfect Salmon Cakes

By Beka Thoning, [Alaska Stillpoint Lodge](#)

Minimum 2 hours prep time.

Chilled ingredients form better cakes!

Yield: 20 cakes, easily doubled

Ingredients

- 1/2 pound salmon, fresh or defrosted
- 2 tablespoons olive oil
- sea salt
- black pepper
- 2 tablespoons butter
- 3/4 cup small-diced red onion
- 1 1/2 cups small-diced celery
- 1 tablespoon capers, drained
- 2 teaspoons seafood seasoning (see recipe)
- 1/2 cup minced sun-dried tomatoes
- 1/4 cup minced fresh parsley
- 1 1/4 cup of bread crumbs or panko (GF is fine*)
- 1/2 cup mayonnaise
- 2 teaspoons stoneground mustard
- 2 large eggs

Directions

Preheat oven to 350° F.

In an oven proof pan, place salmon skin side down. Brush with olive oil and sprinkle with salt and pepper.

Roast for 10 to 15 minutes, until just cooked then remove from the oven and cover with a tight-fitting lid. Allow to rest for 10 minutes and refrigerate until cold.

In another pan on the stovetop, combine butter, olive oil, onion, celery, capers, seasoning, salt and pepper over medium heat stirring occasionally until the vegetables are soft, approximately 10 minutes. Stir in sun-dried tomatoes and parsley and cook another 5 minutes. Remove from heat and allow mixture to cool to room temperature.

Flake the chilled salmon into a large bowl, remove bones and reserve skin. Combine the salmon skin, mayonnaise, mustard, and eggs in a blender on high speed until smooth, then pour into the bowl with the flaked salmon. Mix in 1 cup of the bread crumbs and the cooled vegetable mixture and stir well to combine. Once again, refrigerate for 30 minutes or overnight. Shape into 20 (1.5-ounce) patties, and coat in remaining bread crumbs. (You can freeze individually on a sheet pan at this stage, then bag up once frozen and save for later.)

Cooking

In a large cast iron skillet, heat another 2 tablespoons butter and 2 tablespoons olive oil over medium heat. Add the croquettes in batches and brown for 3 minutes on each side. To keep them warm, place a cooling rack on a sheet pan in a 200° F preheated oven, and transfer the batches onto the rack as they come out of the skillet.

Serve hot with lemon, dill and garlic aioli.

**Feel free to substitute Vegenaise and/or gluten-free bread crumbs... both work fine.*



Seafood Seasoning:

- 1 tablespoon ground celery seed
- 1/4 teaspoon paprika
- 1/8 teaspoon black pepper
- 1/8 teaspoon cayenne
- 1 pinch ground dry mustard
- 1 pinch ground nutmeg
- 1 pinch ground cinnamon
- 1 pinch ground cardamom
- 1 pinch ground allspice
- 1 pinch ground cloves
- 1 pinch ground ginger

Mix together and store in airtight container.