

Chef John39s Salmon Cakes

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

Im using canned salmon for this delicious salmon cakes recipe Every grocery store carries it and canned salmon is almost always wild salmon Im not going to go into the wildversusfarmed salmon debate here but wild is not only more ecofriendly it tastes better and is more nutritious You could use fresh cooked salmon for this recipe if you have leftovers but since we are mixing this up with eggs and cracker crumbs fresh salmon just isnt necessary so why spend the extra cash

Ingredients

- - 1 (14.75 ounce) can red salmon
- skin and bone removed
- drained and flaked - 2 eggs - ½ lemon
- juiced - 1 tablespoon chopped capers - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon cayenne pepper - 12 saltine crackers - 1 tablespoon bread crumbs
- or as needed - 1 tablespoon butter - 1 tablespoon olive oil

Instructions

1. Stir salmon
2. eggs
3. lemon juice
4. capers
5. salt
6. black pepper
7. and cayenne pepper together in a bowl until well-combined. Crush saltine crackers with your hands into the salmon mixture and mix well. Wrap the bowl with plastic wrap and refrigerate
8. 30 minutes to overnight. Dust a plate with half the bread crumbs. Divide salmon mixture into 4 portions and shape into patties; place onto prepared plate and sprinkle remaining bread crumbs atop the salmon patties. Melt butter and oil in a large skillet over medium heat. Cook patties in hot oil until cooked and heated through
9. about 5 minutes per side.