
Salmon Crab Patties

Total time: 45 min Yield: 15 patties

Ingredients

2 lb salmon filet (all bones and skin removed)
1 small sweet onion
1 stalk green onion
2 Tbsp garlic salt (preferably Lawry's brand)
1/2 tsp sugar
1/2 tsp lemon juice
1/4 cup panko
3 Tbsp oil (for frying)
3/4 cup fresh crabmeat
2 Tbsp mayonnaise
pinch pepper
1 can cream corn
2 Tbsp chicken broth
1 Tbsp capers
1/2 tsp salt

Prep Time: 45 min Total Time: 45 min

Instructions

In a food processor, pulse the salmon into ½" size pieces (about 5 seconds). Using the same bowl, pulse the onions and green onion 6 to 7 times, until diced. Mix the onion with the salmon, add the seasonings (garlic salt, sugar, lemon juice, panko) and set aside.

To make the crab filling, simply mix the crabmeat, one tablespoon mayonnaise and pepper together. Using your hands, form the salmon into 2" balls by tossing the mixture back and forth to help it hold together. Make an indentation in the center of the salmon ball and fill with a teaspoon of the crab mixture. Reshape the salmon ball, making sure to seal in the crab filling. Flatten the ball into a patty and place it onto parchment-lined pans.

Next, make the cream corn sauce by heating all the ingredients (cream corn, chicken broth, 2 tablespoons mayonnaise, capers, salt) together over a low heat. Set aside.

Heat the frying pan on a medium heat. Add the oil and pan-fry the salmon patty, turning it over when golden brown (about 3 to 4 minutes per side). Drizzle the sauce over the patties and serve with hot rice. Note: Salmon patties can be made without the crab filling.

Recipe brought to you by:

Chef Joanne Chang

Source:

Chef Joanne Chang