

## Salmon Cakes with corn relish

### Ingredients:

#### Cakes:

2 lemons  
2LB fresh salmon filets  
 $\frac{3}{4}$  cup water  
4 slices bread  
1 small bunch fresh parsley  
1 small bunch fresh dill  
 $\frac{1}{4}$  cup mayo (I use light and it is fine)  
2 eggs  
 $\frac{1}{4}$  cup vegetable oil  
salt and pepper to taste

#### Corn relish:

1 medium onion  
1 stalk celery  
 $\frac{1}{2}$  green pepper  
 $\frac{1}{2}$  red pepper  
2  $\frac{1}{2}$  cups canned corn kernels, drained  
 $\frac{1}{2}$  cup olive oil  
1 Tbsp sugar  
1 Tbsp mustard powder  
 $\frac{1}{3}$  cup red wine vinegar

#### Directions:

- Dice onion, celery and peppers and mix with remaining corn relish ingredients. Mix well and let stand, covered at room temp, for 2-4 hours. The longer the better.
- Place salmon, juice of the lemons, salt and pepper, and water in a dish, then cover with saran wrap. Microwave to pouch the salmon – about 5 minutes on high. Flake it and do another minute at a time until done.
- Trim the crust off the bread, then make fine breadcrumbs in a food processor.
- Strip parsley and dill leaves from their stems and chop coarsely.
- Remove cooked salmon from skin and place in a large bowl.
- Flake salmon with a fork and ensure that there are no bones left in it.
- Mix flaked salmon, mayo, herbs and bread crumbs. Season with more salt and pepper if you like.
- In a small bowl, lightly beat the eggs. Add them to the salmon mixture and stir.
- Fry a little bit of the mixture in oil and test seasoning. Add more herbs or salt and pepper if needed.

- Divide salmon mixture into 16 pieces. Roll each into a ball and flatten into a ½ inch cake.
- Sautee in oil until brown on both sides, about 3-4 minutes each side.
- Serve cakes on a bed of relish.

ENJOY!

From the kitchen of Martha Newport