

SALMON CAKES



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 13-14 servings*

Reorder No.	Description	Amount
<i>Market Item</i>	Fresh Salmon Fillet	1 lb.
432050	Primo Gusto® Extra Virgin Olive Oil	1 Tbsp.
224847	Trade East® Garlic Salt	1 tsp.
225037	Trade East Regular Ground Black Pepper	1 tsp.
287173	Yellow Onion, finely diced	1 cup
831791	Red Bell Pepper, seeded and diced	½ pepper
299405	GFS® Unsalted Butter, divided	3 Tbsp.
198011	GFS Panko Bread Crumbs	1 cup
505412	Gordon Choice™ Large Eggs, lightly beaten	2
577552	Mayonnaise	3 Tbsp.
293431	Worcestershire Sauce	1 tsp.
673662	Parsley, finely minced	¼ cup

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat Oven to 425°F. Line rimmed baking sheet with parchment or silicone liner. Place salmon in the center, skin-side-down, drizzle with olive oil and season with garlic salt and black pepper. Bake uncovered for 10-15 min. (depending on thickness), or just until cooked through. Remove from oven, cover with foil and rest 10 min. Flake salmon with 2 forks discarding skin and any bones then set aside and cool to room temp. Heat a medium skillet over medium heat with 1 Tbsp. olive oil and 1 Tbsp. butter. Add diced onion and bell pepper and sauté until golden and softened (7-9 min.) then remove from heat. In a large mixing bowl, combined flaked salmon, sautéed pepper and onion, 1 cup bread crumbs, 2 beaten eggs, 3 Tbsp. mayonnaise, 1 tsp. Worcestershire sauce, 1 tsp. garlic salt, ¼ tsp. black pepper and ¼ cup chopped parsley. Stir to combine. Form into patties (about a heaping Tablespoonful each) and mold with your hands into 2" wide by ½-½" thick patties. In a clean non-stick pan, heat 1 Tbsp. oil and 1 Tbsp. butter until hot then add salmon patties in a single layer. Sauté 3-4 min. per side or until golden brown and cooked through. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. If salmon patties brown too fast, reduce heat. Remove finished patties to a paper-towel lined plate and repeat with remaining oil, butter and salmon cakes. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.