

Crispy Fish Cakes

Salmon season is here, so let's enjoy every last morsel! What to do with those last portions of leftover salmon in your fridge? Whip up a savory, crispy salmon cake like I did last weekend. This recipe is very open to substitutions and additions of whatever you have on hand.

INGREDIENTS

Fresh corn cut off the cob

Cooked Salmon (or other firm to medium-firm fleshed fish)

1 egg

Some breadcrumbs

Old bay seasoning

Salt and pepper to taste

Parsley (or try dill, cilantro, etc.)

Dash of horseradish

INSTRUCTIONS

Put the fridge-cold leftover salmon and the corn kernels in a large mortar and pestle (or large bowl). Add and mix in the other ingredients for an even distribution of herbs and corn. Season to taste..

With clean hands, form patties of your mixture

Heat up a cast iron skillet with your favorite cooking fat (we love tallow or lard, but butter or olive oil works too) and fry up those patties to reach a crispy golden-brown exterior.

Serve immediately with your favorite accompaniments. I served up my salmon patties on a bed of sliced napa cabbage with a lemon herb aioli and more chopped parsley to garnish.

Compton wine pairing's Pinot Gris, Rose of Pinot Noir, Pinot Noir, Sparkling Brut

Tabitha's Crispy Fish Cakes Recipe & Wine Pairing

