



SHRIMP & SALMON CAKES

SERVES 8

The Russian River Valley Original

INGREDIENTS:

8 oz fresh salmon, chopped in ¼" dice
4 oz fresh salmon, minced
4 oz raw shrimp, chopped in ¼" dice
2 Tablespoons celery, minced
4 Tablespoons red bell pepper, minced
Half of a small jalapeno, seeded & minced
1 small garlic clove, minced
2 Tablespoons green onions, minced
1 Tablespoons lemon zest, grated
1 Tablespoons mayonnaise
1 1/2 teaspoons fresh dill, minced
1 Tablespoons capers, drained
1 small egg, beaten
Kosher salt & freshly ground pepper
2/3 cup Panko breadcrumbs seasoned with salt & pepper
Peanut or vegetable oil for frying

DIRECTIONS:

Mix together salmon & shrimp in a medium sized bowl and season with salt & pepper to taste. Combine with remaining ingredients and shape into eight cakes no thicker than one inch. Dredge in Panko crumbs. Pour oil in a large non-stick sauté pan to a depth of 1/8-inch and heat to medium-high. Gently cook the cakes until golden brown, about 4 minutes per side. Serve with garlic aioli or sautéed mushrooms.

