

## Salmon Croquettes

Makes 4-6 croquettes (depending on size)

Serves 3-4

1 pound fresh salmon- have fishmonger take off skin

1/3 cup finely diced onion or shallot

1/3 cup finely diced celery

2 tablespoon mayonnaise

2 teaspoons Dijon mustard

3 eggs (lightly beaten)

Tabasco sauce to taste (I use ~ 8 shakes)

~ 1 plus cup fresh bread crumbs (may need more)

~ 1 tsp. salt

Freshly ground pepper to taste

Cornmeal for coating

Canola oil for frying

1. With sharp knife cut salmon into smallish pieces  
This is not hard to do – and if you put it in food processor it just becomes an oily mess. Also – fishmonger recommended not grinding it because most of salmon gets stuck in grinder.
2. Combine diced salmon, onion, celery, mayonnaise, mustard, eggs, Tabasco sauce, salt and pepper. Mix (Easiest to use hands).
- 3) Add as many bread crumbs as needed to “firm” up the mixture. The end product should still be moist.
- 4) Form mixture into patties and gently coat them with cornmeal.
- 5) Chill patties for ~ 30 minutes.
- 6) Heat Canola oil in pan. Gently pan fry croquettes ~ 8-12 minutes/side (depending on size). Watch heat and take care not to burn them.
- 7) Remove from heat and let cool slightly. Serve warm or also good at room temperature or even chilled.