

Salmon Cakes with Spicy Aioli

Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

2 cans of pink salmon, picked through for bones
1 onion, rough chopped
½ cup panko
¾ cup plain yogurt
1 egg
1 teaspoon dried basil
½ teaspoon chili flakes
1 teaspoon granulated onion
1 teaspoon granulated garlic
Pinch cayenne pepper
Kosher salt
2 tablespoons freshly chopped parsley plus more for garnish
Canola or vegetable oil for frying

Spicy Aioli

1 cup mayo
¼ cup sweet relish
2 tablespoons sriracha

Method:

1. In a large bowl, mix the salmon, onions, panko, yogurt, egg, dried basil, chili flakes, granulated onion, granulated garlic, cayenne pepper, and salt *to your preference together*. Add the fresh parsley and fold in.
2. Preheat your skillet halfway with canola or vegetable oil.
3. Once the oil gets hot, mold the salmon cakes into small disks about 2 ½ to 3 inches in diameter.
4. Shallow fry the salmon cakes until golden brown on each side.

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5. In a medium bowl, mix the mayo, relish, and sriracha.
6. Serve the Salmon Cakes with Spicy Aioli, parsley garnish, and lemon wedges on the side.