

Salmon Cakes

10 ounces cooked (canned) salmon, flaked
1 tablespoon finely chopped parsley
1/8 cup Tennessee Gourmet® Sensual Salad Dressing Plus
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground black pepper
3 finely chopped green onions
1 cup mashed potatoes
1/4 teaspoon roasted minced garlic (optional)
1 cup Italian flavored bread crumbs
1 egg (beaten)
2 1/2 tablespoons unsalted butter
2 tablespoons of extra virgin olive oil
1 tablespoon of roasted sesame seeds for garnish

Lemon Dill Sauce

2 tablespoons mayonnaise
2 tablespoons fresh squeezed lemon juice
1 teaspoon of fresh dill
1 teaspoon Dijon mustard
1/4 teaspoon Louisiana hot sauce (more if you like it hotter)

Combine salmon, parsley, salad dressing, salt, pepper and green onions in a bowl, cover with plastic wrap and refrigerate for thirty minutes.

Prepare the Lemon Dill sauce by combining the ingredients listed above.

After the thirty minutes, remove the salmon mixture from the refrigerator and combine potatoes, garlic, bread crumbs and egg. Form into eight small cakes. Add olive oil to a large sauté pan on medium heat; add butter once the oil has come up to temperature. Place the cakes in the pan and cook on each side about three to four minutes, they should be golden brown.

Remove cakes and garnish with sesame seeds and lemon dill sauce.