

Tasty Recipes for You to Try



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Salmon Cakes with Dill Sauce

Makes 6-8

Shared by: Gene Smith & Leah Claire Hall

Ingredients:

Salmon Cakes

2 cans (6 oz. ea.) Sockeye Salmon, boneless, skinless
2 Tbsp. minced onion
1/2 C. bell pepper
1 Tbsp. lemon juice

Dash of Worcestershire Sauce
Salt and pepper to taste
1 egg, beaten
1 sleeve Ritz® crackers, crumbled
Canola oil for frying

Fresh Dill Sauce

2 Tbsp. butter
1 1/2 Tbsp. flour
1 C. milk
Sprigs of fresh dill, chopped

Directions:

FOR THE SALMON CAKES:

1. In a medium bowl, pour all contents of canned salmon including juice. Add remaining ingredients and mix well.
2. Carefully pat out and shape cakes, size based on your liking. The smaller they are, the easier they are to turn.
3. Heat canola oil in skillet on medium heat. Add salmon cakes to oil and fry until golden brown on each side.

FOR THE DILL SAUCE:

4. In a skillet or saucepan, melt butter on medium low heat. Add flour, milk and dill. Stir to combine and cook until heated throughout. Pour over warm salmon cakes and enjoy!