

Salmon Cakes with Dilly Lemon Rice

serves 6

Salmon Cakes

1 cup water
1/2 cup flour
1/3 cup water
1 small jar pimentos
1/2 cup dried or freeze dried onion
1/4 cup dried chives
1/2 cup mayonnaise

2 TBS lemon juice
1/2 tsp. seasoned salt
3 cups dry bread crumbs
4 cans (6 oz.) Skinless Boneless Pink Salmon
1/4 cup oil

Lemon Herb Mayonnaise

3/4 cup mayonnaise
1 TBS lemon juice
1 tsp. thyme
salt and pepper to taste

Dilly Lemon Rice

2 cups white rice
2 1/2 tsp. dried grated lemon peel
2 tsp. dill weed or dill seed
1 tsp. dried chives
1 tsp. salt
4 tsp. chicken bouillon

Make 3 cups of dried bread crumbs ahead of time.

Make the flour based binder:

Start a medium pot of water boiling and whisk together flour and 1 cup water. Once the water in the pot is boiling, reduce heat to low and pour mixture into a double boiler over top of the pot to cook. Cook mixture just until thick and remove from heat. Whisk until smooth and then add 1 TBS oil and 1/8 tsp. salt. Set aside until binder is needed. Reserve 4 cups of the hot water to use in the rice recipe.

Dilly Lemon Rice:

Heat 4 cups of water to boiling. In a small bowl, combine all other ingredients. Add rice blend to the boiling water and cover. Turn heat down to simmer and cook for 15-20 minutes. If using a wonder oven to cook, continue to heat pot with it's lid on until the lid is hot before putting it into the wonder oven to cook (same amount of time, 15 – 20 minutes). Once cooked, fluff with a fork and serve.

Salmon Cakes:

In a small bowl rehydrate onion and chives with 1/3 cup of water. In a separate bowl combine well drained pimentos, rehydrated onions and chives, mayonnaise, lemon juice and seasoned salt. Taste and adjust seasonings to personal preference. Stir in 4 TBS of flour based binder, well drained salmon, and 1/2 cup of bread crumbs. Divide and form mixture into 6 – 8 balls. Flatten into cakes and dredge in remaining bread crumbs. Fry cakes in oil over medium low heat, 3-4 minutes per side. Combine all ingredients for Lemon Herb Mayonnaise and serve along with salmon cakes.