

SAVORY SALMON CAKES

MAKES 8

- 1 (14.75 oz.) can Alaska pink salmon (remove all bones)
- 1/2 teaspoon dill weed
- 1 teaspoon garlic salt
- 1 teaspoon Cajun spice
- 2 teaspoons Worcestershire sauce
- 2 cups Spanish rice, prepared
- 2 eggs, beaten
- 2 tablespoons Parmesan cheese (grated in jar)
- 1 cup bread crumbs, plain
- 2 tablespoons vegetable oil

- Combine salmon, dill weed, garlic salt, Cajun spice, Worcestershire sauce, Spanish rice, eggs, and cheese.
- Mix well. Add bread crumbs and mix until blended. Fill a 2/3 dry measuring cup with salmon mixture to form a thick patty.
- Turn mix onto a plate and flatten with a spatula to 1 thickness.
- Continue until all the mixture is used.
- On medium-high heat, warm a non-stick skillet. When skillet is hot, turn heat to low and pour in vegetable oil.
- Place salmon patty into the skillet and cook on each side until goldenbrown.

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