

Scandi Salmon Sliders with Pickled Cucumbers

Recipe provided by Joanne Leech of Chinook, WA

Ingredients:

1 ½ Pounds salmon filet, bones removed
(2, 15oz. cans of Alaskan red salmon may be substituted)

1 teaspoon granulated garlic
1 teaspoon granulated onion
½ teaspoon salt
2 bay leaves
3 eggs, beaten
2 baking potatoes (boiled, then peeled & mashed with a fork)
1 tablespoon butter or olive oil
½ cup finely chopped celery
½ cup finely chopped onions
1 tablespoon lemon zest
1 tablespoon dill weed
1 teaspoon dry mustard
½ teaspoon ground pepper
½ tablespoon kosher salt
½ cup mayonnaise or yogurt
1 tablespoon prepared horseradish
1 tablespoon fresh lemon juice
1 tablespoon of capers
Vegetable or olive oil for frying
Panko & flour for dredging
Slider buns

Preparation:

- 1.) Simmer filet in water with bay leaves, salt, granulated garlic & onion
- 2.) Melt butter (or use olive oil) in a small skillet over medium heat; add celery & onions; sauté until tender
- 3.) Mix together eggs, potatoes, sautéed onions & celery, lemon zest, dill weed, dry mustard, salt & pepper.
- 4.) Flake salmon & put into a medium bowl. Add the above ingredients & shape mixture into patties (about ½ cup each). Dredge both sides of patties in panko & flour. Cover & chill 1 hour. Fry in skillet on medium-high heat until golden on each side.
- 5.) While frying, mix in a small bowl mayonnaise, horseradish, lemon juice and capers.

- 6.) Cut buns in half. Slather one side with above sauce; place salmon cake on top, then pickled cucumbers (recipe below). Cover with top half of bun.

Pickled Cucumbers

Ingredients:

- 2 English cucumbers
- 1 tablespoon kosher salt
- 1 cup water
- 1 cup white wine vinegar
- $\frac{3}{4}$ cup white sugar
- 1 tablespoon caraway seeds

Preparation:

- 1.) Slice cucumbers as thin as possible. Put the slices in a colander; toss them with the salt & let stand for about 30 minutes.
- 2.) Combine the water, vinegar, sugar & caraway seed in a medium saucepan & bring to a boil. Remove from heat & let cool.
- 3.) Rinse the salt off the cucumber & squeeze out as much moisture as possible. In a bowl, cover the cucumber with the pickling solution. Refrigerate for 2-4 hours before serving.