

Spicy Salmon Cakes

Category: Asian - General **Servings:** 4

Rating: 10

Source: Mai Pham, Lemon Grass Restaurant

Description:

What an appetizer for Singapore Noodles, Phat Thai, or chicken curry!

Ingredients:

ishallot	2, thinly sliced
idried chili pepper	1-2 teaspoons
Ikaffir lime leaves	2, sliced into thin slivers
ired curry paste	1/2 tablespoon
iegg	one
Isalt	1/2 teaspoon
isugar	3/4 teaspoon
Imayonnaise	2 tablespoons
icornstarch	1 teaspoon
ishrimp	1/4 lb raw, shelled, deveined, rinsed, patted dry, and minced
salmon	1 small tin, flaked
'cilantro	1 tablespoon finely chopped
ioil	
Isalad greens	3 cups
isub-recipe	Sweet Thai Chili Sauce

Instructions:

Blend the shallots, chili flakes, lime leaves, curry paste, egg, salt, sugar, mayonnaise, cornstarch, and shrimp in a food processor until just smooth. Transfer to a mixing bowl and fold in the salmon and cilantro.

Heat a pan over medium heat with a teaspoon of oil and spoon the mixture into 3" puddles in the hot pan. Press down with the spatula to make patties and fry them until just done and golden brown, about 2-3 minutes per side. Flip only once.

To serve, place baby greens on a plate and top with salmon cakes. Drizzle sweet Thai chili sauce on top.