

Thai Style Salmon Patties

By Diane Wiese, F/V Martin Is.



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Ingredients

- 1 lbs Copper River Salmon, diced small or minced
- 1 bunch green onions, finely chopped
- 1 small zucchini, finely diced or grated
- 1 small red bell pepper, diced
- 1 garlic clove, minced
- 2 tsp fresh ginger minced or grated
- ¼ cup sweet chili sauce
- 2 tsp soy sauce
- ¼ cup cilantro, finely chopped
- 1 egg
- ⅔ cup breadcrumbs or panko crumbs
- Avocado oil for frying

Instructions

- Combine all ingredients except breadcrumbs
- When thoroughly mixed slowly add in breadcrumbs while stirring
- If mixture seems too loose add more breadcrumbs and mix
- Refrigerate for at least an hour or until mixture becomes firm
- Form into 2-3 inch patties and roll in extra breadcrumbs
- Heat avocado oil in pan over medium heat
- Pan fry 3-4 minutes per side, turning only once
- Serve with sweet chili sauce for dipping and enjoy!



COPPER RIVER

Wild Alaska King, Sockeye & Coho