

SALMON CAKES

BY OFFSHORE GRILL AND COFFEE HOUSE



Jake and Michelle Burden have created a cozy space and vibrant menu at Offshore Grill and Coffee House in Manzanita. With the name Offshore Grill you know to expect fresh local seafood, but you can also find local pasture-raised meats and farm-fresh produce. Jake and his crew take farm-to-table seriously. They promote and partner with local farmers and fishers to bring you the best of Oregon. The thoughtfully prepared menu is crafted to let the fresh ingredients shine. Their menu also includes many gluten-free and vegan options. Jake's happy place is in the kitchen and he's never happier than when he's feeding people.

Jake's recipe for Smoked Salmon Cakes proudly features smoked salmon from Neah-Kah-Nie Smoke House in Wheeler.

**Offshore Grill and
Coffee House**

154 Laneda Avenue
Manzanita, Oregon

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See reverse for full recipe ►

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SALMON CAKES

Yields 8 cakes

INGREDIENTS

- 1 ¼ lbs smoked salmon, skin and pin bones removed
- ¼ cup fennel bulb, minced
- 1 small shallot, minced
- 2 tablespoons celery, minced
- 1 tablespoon parsley, finely chopped
- ½ cup mayonnaise
- 1 tablespoon lemon juice, freshly squeezed
- 2 teaspoons kosher salt
- 2 teaspoons lemon pepper
- 1 ¼ cups panko breadcrumbs, separated
(use gluten-free panko to make this recipe without gluten)

LEMON CHIVE SAUCE

- 1 ¼ cups mayonnaise
- 2 tablespoons lemon juice, fresh squeezed
- 1 teaspoon white wine vinegar
- 2 teaspoons garlic, minced
- 3 tablespoons chives, minced
- Pinch of kosher salt and pepper

DIRECTIONS

TO MAKE THE SALMON CAKES

1. Preheat the oven to 400 degrees. Place the salmon, fennel, shallot, celery, parsley, mayo, lemon juice, salt, pepper and ¼ cup of panko in a medium bowl. Mix just until combined.
2. Take the remaining 1 cup of panko and place it on a rimmed baking sheet. Form the salmon mixture into 8 cakes. Lightly press the cakes into the panko, making sure to cover the entire cake. Place the panko-coated salmon cakes on a plate.
3. Place a large skillet over medium-high heat. Add a couple of tablespoons of your favorite cooking oil to the hot skillet. Add the salmon cakes, making sure not to crowd the pan. Cook on the first side until golden brown, about 2 minutes. Flip the cakes and cook on the second side for about 1 ½ minutes. Depending upon the size of your skillet, you may need to do this step in batches.
4. Place the browned salmon cakes on a rimmed baking sheet and place in the preheated oven. Bake for 5-6 minutes until heated through.

TO MAKE THE LEMON CHIVE SAUCE

1. Place all the sauce ingredients into the bowl of a food processor. Process for one minute.

TO SERVE

Place two salmon cakes on a plate and serve with a dollop or two of the lemon chive sauce.



Thanks to Donna Riani and Offshore Grill and Coffee House for providing this recipe.

