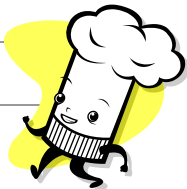

Salmon Fish Cakes

From "The Toddler Cookbook"



Ingredients:

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|-------|---------------------------|
| 1 can | Pink salmon |
| 2 | Medium scallions, chopped |
| 2 tsp | Lemon juice |
| ½ tbs | Mayonnaise |
| ½ tbs | Ketchup |
| 1 cup | Fresh breadcrumbs |
| 2 tbs | Flour |
| 1 | Egg |
| ¼ cup | Dried breadcrumbs |
| 2 tbs | Vegetable oil |

Dipping Sauce:

| | |
|-------|------------|
| 2 tbs | Mayonnaise |
|-------|------------|

- 1 tsp Lemon juice
- 1 tsp Sweet chili sauce

Directions:

1. Drain the liquid from the salmon, then put the salmon in a bowl. Mash lightly and add the chopped scallions. Add lemon juice, mayonnaise and ketchup. Mix.
2. Add the fresh breadcrumbs and mix. Divide mixture into 6 portions, form into balls, and gently flatten into round patties. Form some into a fish shape, if you wish.
3. Put the flour on a plate. Beat the egg in a shallow dish and put the dried breadcrumbs on another plate. Take each fishcake, dust it with flour, dip into egg, and coat with breadcrumbs.
4. Heat the oil in a nonstick frying pan and fry the fishcakes over medium high heat for 1 ½ minutes on each side, until they turn golden. Blot on paper towels and cool slightly.
5. Mix ingredients for dipping sauce in a bowl while fishcakes cool