

## **Salmon Cakes with Yogurt Dill Sauce**

These Salmon cakes are the ultimate seafood comfort food. The yogurt dill sauce topping is a must! Better yet you can create your own Salmon cake sandwich with your choice of bread and toppings. I serve mine with warmed pita bread, tomato and avocado slices.

### **Ingredients**

3 pounds skinless salmon fillet, minced  
½ cup red onion, finely chopped  
¼ cup chopped dill, packed  
½ cup pita bread crumbs  
1 tablespoon dijon mustard  
3 tablespoons extra virgin olive oil, plus additional for cooking  
3 tablespoons fresh lemon juice, (about 1 large lemon)  
½ cup mayonnaise  
1 teaspoon salt  
1 teaspoon black pepper

### **Yogurt Dill Sauce**

1 ½ cups whole plain yogurt  
½ cup sour cream  
2 tablespoons chopped dill  
1 tablespoon fresh lemon juice  
1 teaspoon grated lemon zest  
salt and pepper to taste

### **Preparation**

Mix salmon, onion, ¼ cup dill, bread crumbs, 3 tablespoons olive oil, 3 tablespoons lemon juice, salt and pepper in a large mixing bowl. Cover and chill for 1 hour or up to one day. Form into small patties (about 3 inches in diameter and one quarter inch thick).

To make Yogurt Dill Sauce stir together yogurt, sour cream, 2 tablespoons dill, 1 tablespoon lemon juice, and lemon zest in a small bowl. Season with salt and pepper to taste. Cover and refrigerate until ready to use.

Coat large scan pan or other heavy-nonstick large skillet with a thin layer of extra virgin olive oil on medium-high heat until it simmers. Cook salmon cakes in batches, carefully turning over once, until golden and just cooked thru about 7-8 minutes total. Repeat with remaining batches. Serve with Yogurt Dill Sauce.

Makes about 18 Salmon Cakes

\*To prepare pita bread breadcrumbs, tear pieces of pita bread in a food processor and pulse until fine bread crumbs form.