

## SAUTEED SALMON CAKES

1 sm. zucchini  
1 sm. carrot  
7-3/4 oz. salmon, drained and flaked  
1-1/2 c. bread cubes (3 slices)  
2 t. grated onion  
1/4 t. salt  
1/8 t. pepper  
1 egg  
2 T. oil  
3 T. mayonnaise  
3/4 t. prepared mustard  
lettuce leaves  
cucumber slices  
lemon wedges

Shred zucchini and carrot and pat dry. Mix with next 6 ingredients. Shape into round cakes (3 or 4). Cook in hot oil about 8 to 10 minutes until browned on both sides. Mix mayo and mustard for sauce. Serve with remaining ingredients.

From: Donna Kummer  
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