

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.

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