

Simple Salmon Cakes

- Extra virgin olive oil
- ½ red onion, finely chopped (~1 cup chopped)
- 1 ½ - 2 lbs wild salmon, skin and bones removed, cut into large chunks
- 1 egg
- 1 teaspoon sea salt
- Freshly ground pepper, to taste
- ¼ cup mayonnaise
- 1 tablespoon dill (fresh or dried), or more, if desired

Heat ~ 1 tablespoon olive oil in a sauté pan. Add onions and cook on low to medium heat until onions are brown. Remove from heat and place in a medium to large bowl. Put salmon in food processor, add egg, salt and pepper, and process until thoroughly combined, ~ 10 seconds (don't over-mix or salmon will get mushy). Add salmon mixture to bowl and mix until combined with onion. Form mixture into patties. Add more olive oil (2-3 teaspoons) to pan and cook patties on medium heat until browned on each side and cooked through, ~2-3 minutes per side.

In a small bowl, mix mayonnaise and dill until thoroughly combined. Serve salmon cakes with a dollop of dill mayo on the side.

Makes 10-12 patties.