

Salmon Cake Sliders

Salmon	1 lbs
Eggs Yolk	2 each
Mayo	1/4 Cup
Diced Green Onion	1/8 Cup
Dill	1T
Fish season	½ T
Lime juice	½ T
Worcestershire	½ T
Dijon	½ T
Bread crumbs	1 ½ Cup
Tabasco	Dash
Salt	¼ t

Poaching liquid	
FINNEGANS Blood Orange	3 Cans
Dill	1T
Lime Juice	2T
Fish Seasoning	1 T

In sauce pan heat Blood Orange Pilsner to 212 degrees, just below a boil. Add dill, lime juice, and fish seasoning (Old Bay) to simmering liquid wait 5 minutes. Add salmon and cook to medium (about 15 minutes). It is important the poaching liquid not boil and fish is completely covered. Remove salmon and cool completely.

In a large bowl mix all ingredients except salmon and bread crumbs. Combine thoroughly. Flake Salmon into the mixture folding in slowly to keep healthy chunks of salmon. Finally add 1/2 cup of bread crumbs (Panko works best) folding again to keep chunks of salmon. Cover mixture and let sit 2 hours.

After two hours make your patties. Each one should be 3.5 to 4.5 ounces.

Coat a frypan with oil, bring up to medium heat. Dredge patties in remaining bread crumbs and sauté until golden brown. Add bun and fixings of your choice. We used a tomato, avocado and a roasted red pepper aioli.

