



Remoulade is a classic French tartar sauce.

### **Salmon Croquettes with Cajun Remoulade Sauce**

#### **Salmon Croquettes:**

2 (6-ounce) cans red salmon  
1 minced shallot  
1 large egg  
1 teaspoon Dijon mustard  
2 tablespoons breadcrumbs  
Juice from 1 lemon  
Salt and pepper

#### **Cajun Remoulade Sauce:**

1/2 cup mayonnaise  
1/2 celery stalk, minced  
1 scallion, minced  
1 tablespoon parsley, minced  
A dozen capers  
1 tablespoon ketchup  
A generous splash or 2 of Worcestershire sauce  
1/4 tablespoon garlic, minced  
1/8 teaspoon cayenne pepper  
Salt and pepper to taste

1. To make Salmon Croquettes: In a large bowl combine red salmon, shallot, egg, Dijon mustard, breadcrumbs, lemon juice and season with salt and pepper, and mix.
2. Add Bertolli Extra Virgin Olive Oil to a pan and saute over medium heat until the croquette is nicely browned and cooked through.
3. To make Cajun Remoulade Sauce: Start with Hellmann's (Best Foods) Mayonnaise, celery, scallions, parsley, capers, ketchup, lemon juice, Worcestershire sauce, garlic cayenne pepper and season with salt and pepper. Mix well.

Makes 4 servings.

Recipe and video provided courtesy of [HolidayKitchen.tv](http://HolidayKitchen.tv). Photograph property of CooksRecipes.com.