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SALMON CAKES:

- 1 lb fresh salmon fillet, de-boned, and cut in small pieces
- 1 small white onion small diced
- 2 stalks celery small diced
- 2 cloves garlic
- 1 cup bread crumbs
- 3 whole eggs
- 1 tbsp grainy Dijon mustard
- 1 heaping tsp dry basil leaves
- pinch of salt
- pinch of pepper
- 3-4 dashes Worcestershire sauce
- 3-4 dashes Tabasco

Saute the onion and celery in a little veg. oil for 3-4 minutes

Meanwhile place the salmon in a food processor and pulse for 1-2 minutes until meat is well ground.

Transfer all ingredients to a large mixing bowl and combine thoroughly.

Form mix into 1-2 oz. balls and sear in a non stick skillet until golden brown on both sides. Finish the cakes in the oven or on your grill until cooked through (about 6-7 minutes in the oven @ 350 f.

Sauce:

2 cups Mayonaise

1 chipotle pepper in adobo sauce (de-seeded for less heat if you prefer)

1 tbsp. honey

Blend all ingredients together in a food processor, check for seasoning and add salt if needed.

