

Fresh Herb & Garlic Salmon Sausage Patties

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Recipe source: [Cook the Humble Table](#)



INGREDIENTS:

- 2 pounds Fresh, wild caught salmon tail meat-skins removed & cut into chunks
- 8 ounces Wild caught smoked salmon, broken into pieces
- 3 Cloves of garlic, chopped
- 3 tablespoons fresh dill, rough chopped
- 3 tablespoons fresh flat leaf parsley, rough chopped
- Zest from ¼ lemon
- Juice from ¼ lemon
- ½ - ¾ teaspoon smoked paprika (optional)
- ½ teaspoon celery salt
- 1 tablespoon sea salt
- ½-1 tablespoon fresh cracked pepper
- Optional, if you prefer sausage links to patties - Small (21mm) sausage casing (vegetarian available)

NOTE: For the Foodie Dinner described on EntertainThePossibilities.com we used arctic char instead of salmon; adjusted the ratio of fresh fish to smoked fish (nearly ½ smoked char and ½ fresh); used tarragon instead of dill, and added fennel seed. Delish!

DIRECTIONS:

- Combine all ingredients in appropriate size cold bowl & let rest in refrigerator for 30-40 minutes or until well chilled.

- Fit stand mixer with meat grinding attachment and small grinding die. Working in batches, feed salmon mixture through grinder at a medium speed into chilled catch bowl below.
- Once all meat has been pushed through, mix thoroughly. At the point, you can pull off a small amount of the sausage mixture and cook it off to test for seasoning adjustment.
- Place mixture back in refrigerator to rest and chill for an additional 30-40 minutes and clean out grinder (see note for tip). If you do not plan to use casing, make sure mixture is covered tightly and let “cure” overnight in the refrigerator before using. Can be formed into patties for sandwiches and salads, crumbled into stuffing or used in any other sausage application. For casing use, refer to the additional directions within the original recipe (linked above).