

## Salmon-Dill Cakes with Cucumber Sauce

### For the Salmon Cakes

2 pounds salmon  
4 cups mashed potatoes  
4 tablespoons butter  
2 eggs, room temperature  
1 tablespoon Dijon mustard  
¼ cup mayonnaise  
¼ cup snipped dill  
2 shallots  
¼ cup chopped parsley  
Nutmeg to taste  
Salt to taste  
Black and white pepper to taste  
2 cups fine, dry bread crumbs

### For the Cucumber Sauce

2 large or 4 kirby cucumbers  
2½ cups plain yogurt  
½ cup sour cream  
2 tablespoons mayonnaise  
Drops of lemon juice  
Pinch of Cayenne  
Salt and pepper to taste  
¼ cup snipped dill  
2 tablespoons chopped mint (optional)

### For the Court Bouillon

Water to cover the salmon  
1 onion sliced  
1 slice of lemon  
1 bay leaf  
5 sprigs of thyme  
1 tablespoon salt  
6 peppercorns

Select a nonreactive kettle that will hold your salmon comfortably. Fill it with enough water to cover the salmon. Add a thinly sliced onion, a slice of lemon, a bay leaf, 5 or more sprigs of thyme, 1 tablespoon of salt, and 6 peppercorns. Bring to a boil, then lower the heat and simmer for at least 15 minutes.

Place the salmon in the simmering liquid, and poach until the salmon is cooked and will flake easily. Remove the fish from the court bouillon. Peel off the skin and remove any bones. Flake the fish, and place it in a large bowl.

Mince the shallots and gently cook in 2 tablespoons of butter.

Cook enough potatoes to make 4 cups when mashed. While still warm, add 2 tablespoons of butter to the potatoes and the cooked shallots. Then beat in the mustard, mayonnaise, and 2 beaten room-temperature eggs. Combine with the flaked salmon. Add in the dill and the parsley, fresh-grated nutmeg, salt, black and white pepper to taste. Mix gently but thoroughly.

Form the mixture into 2½-inch cakes. Dredge the cakes in the breadcrumbs, and refrigerate for at least 30 minutes.

In the meantime, prepare the cucumber sauce. Peel the cucumbers, cut them in half, remove the seeds with a spoon, and sprinkle both sides lightly with salt. Place the cucumber halves, seeded side down, on paper towels, and allow them to rest for 30 minutes. Rinse the salt off the cucumbers, and chop into very small cubes. Dry the cubes on paper towels.

With a whisk, beat together the yogurt, sour cream, mayonnaise, lemon juice, cayenne, and salt and pepper until well combined. Stir in the the cucumber, the snipped dill and the optional mint. Refrigerate until serving time.

In a large sauté pan, melt 2-3 tablespoon of butter with 2 tablespoons of vegetable oil. When hot, add the salmon cakes a few at a time, and fry gently on both sides until golden brown and crisp.

Serve with the cucumber sauce.

Leftovers can be refrigerated and gently reheated in butter.