



**Salmon Cakes with Tomato
Fennel Relish**

Ingredients

- 3 pounds salmon pieces, skinless, boneless and cut into small chunks
- ½ gallon cold water
- 1 teaspoon garlic juice
- 1 teaspoon onion juice
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- ¼ cup molasses
- ½ cup Kosher salt
- 8 oz mushrooms, roughly chopped
- ½ onion, diced
- 1 bunch of scallions, sliced
- 4 garlic cloves, minced
- 3 tablespoons grated ginger
- 3teaspoons [Fustini's Toasted Sesame oil](#)
- 3 teaspoons soy sauce
- 3 teaspoons [Fustini's Ginger and Honey balsamic](#)
- plain bread crumbs
- 3 tablespoons [Fustini's Medium SELECT olive oil](#)
- Tomato Fennel Relish – Recipe Below

Tomato Fennel Relish

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 2 onions, sliced thin
- pinch of salt
- 1 jalapeno, minced
- 1 fennel bulb, sliced thin
- 2 oz Sambuca or Anisette Liquor
- ¼ cup Sun-dried Tomato Vinaigrette
- ¼ cup dried apricots, sliced
- 2 pints grape tomatoes, halved

Sun-Dried Tomato Vinaigrette

- 2-3 large sun-dried tomatoes
- 1/4 cup [Fustini's 18 Year balsamic](#)
- 3 tablespoons [Fustini's Vinoso vinegar](#)
- 2 garlic cloves
- 3 tablespoons [Fustini's Basil Crush olive oil](#)
- 3 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 tablespoons basil, cut in chiffonade

Directions

Step 1.

Place the salmon pieces in a large bowl or container. In a separate bowl, mix together the water garlic and onion juices, vinegar, molasses, and salt. Mix thoroughly as the salt and molasses need plenty of agitation to dissolve. Pour the brine over the salmon and mix to coat. Cover and refrigerate for 30 minutes. After 30 minutes, drain well and rinse.

Step 2.

Working in three batches, pulse the salmon with the mushrooms, onions, scallions, garlic, ginger, sesame oil, soy sauce and vinegar in a food processor to combine. Each batch should be loaded into the processor and pulsed 3-5 times only to break up the salmon and combine the rest of the ingredients. After each batch, remove the mix from the food processor to another bowl.

Step 3.

Once all processed, using a 2 oz portion scoop, place some of the salmon cake into the bread crumbs and roll to coat.

Heat the EVOO in a large sauté pan over medium heat until hot. Fry the salmon cakes until golden brown and firm – 3 to 5 minutes on each side. Serve with some of the tomato fennel relish over the top.

Step 4. Tomato Fennel Relish

Heat the EVOO in a large skillet over moderately high heat. When very hot, add the onions and a pinch of salt and cook until caramelized – stirring occasionally. Once a dark color has been achieved, add the jalapeno and fennel and continue cooking for a few minutes. Deglaze the pan with the Sambuca, scraping up all the brown bits on the bottom of the pan with a wooden spoon. Continue cooking until all liquid is gone. Remove from the heat and let cool to room temperature. Combine the caramelized onions with the sun-dried tomato vinaigrette, dried apricots and grape tomatoes and refrigerate until ready to use.

Step 5. Sun-Dried Tomato Vinaigrette

Place the sun-dried tomatoes in a small ceramic or metal bowl. In a saucepan, combine the Fustini's 18 year balsamic and Fustini's Vinoso and bring to just a simmer over medium heat. Once the vinegar is hot, pour over the sun-dried tomatoes and let steep until vinegar has cooled. Pour into a blender and add garlic. Process until smooth. (if the mixture appears pasty, add a few teaspoons of cold water and process again.)

With the blender running, slowly add the Fustini's Basil and Single Varietal olive oil to emulsify. Remove dressing from the blender and stir in the basil chiffonade. Store the vinaigrette in a sealed container in the refrigerator. Will keep fresh for up to one week.