



BRISTOL BAY
SOCKEYE SALMON

SALMON WAFFLES

Smoky, crispy and cheesy, these salmon waffles are a delicious way to use up leftover salmon for breakfast, lunch or dinner! A panini grill would also work for this recipe.

MAKES 4-5 WAFFLES
COOK TIME: 35 MINS

Ingredients:

- 8-9 ounces cooked salmon, flaked into small bits
- 5 strips bacon, cooked till crisp and finely chopped
- 1/2 cup panko bread crumbs
- Juice of 1/2 lemon
- 1 tablespoon chopped fresh dill
- half a bell pepper, finely chopped
- 2 scallions, minced
- 1/2 teaspoon granulated garlic
- 2/3 cup shredded sharp cheddar
- 2 eggs
- 3 tablespoons olive oil
- Salt and pepper to taste
- Sour cream, for serving

Directions:

- 1** In a medium mixing bowl combine all the ingredients except the sour cream. Mixture should hold together when squeezed into a ball.
- 2** Spray a waffle iron (or panini press) with cooking spray and heat till hot. Place 3/4 cup of the salmon mix in the middle of the iron and close. Cook for 2-3 minutes or until browned.
- 3** Repeat with remaining salmon mix, being sure to clean and spray the iron before adding more mix.
- 4** Serve immediately topped with a dollop of sour cream.

Find more delicious wild sockeye salmon recipes
at www.bristolbaysockeye.org.