

Mike's "Gefilte" Fish!

Makes 2 dozen 1 1/2 inch fish patties

Ingredients and recipe

For the Salmon

4 tablespoons olive oil
2 pounds salmon fillet (no skin or bones)
1 onion, finely diced
2 celery stalks, finely diced
2 large eggs
1/2 cup mayonnaise
3/4 finely crushed matzah or a little less if using matzah meal
1/4 cup chopped fresh parsley
2 tablespoons chopped fresh tarragon
2 teaspoons salt
1/2 teaspoons freshly ground black pepper

1. Fill a large pot halfway with water and bring to a boil.
2. Carefully! Place salmon into the pot.
3. When water returns to a boil, turn off the heat and cover with a tight fitting lid.
4. Let Salmon rest until just cooked through - about 10min.
5. Use a slotted spatula to transfer the salmon to a tray/plate and put in fridge to cool thoroughly (about 25min)
6. Preheat oven to 450 degrees. drizzle 2 tbsp of olive oil into 9X13 baking dish. Spread oil evenly with your hands.
7. Heat left over 2tbsp of olive oil in med. frying pan on medium-high heat.
8. Add onions and celery - cook, stir frequently until soft and translucent. Don't brown! (about 10 min). Use a slotted spoon to transfer vegetables to a dish - put in refrigerator to cool down.
11. When fish and vegetables are completely cool, break the salmon into small pieces but don't completely shred.
12. Combine salmon and veggies with the mayonnaise, eggs, matzah, parsley, tarragon, salt, and pepper in a large mixing bowl. Mix with your hands thoroughly.
13. Roll the salmon mixture into round, golf ball - size meatballs (app. 1/2 inches). Pack firmly.
14. Put the salmon balls in the prepared baking dish. Line them up singly and in even rows - vertically and horizontally to form a grid. The salmon balls should be touching one another.
15. Roast for 15min, or until they salmon is firm and cooked through.
16. Allow the salmon to cool for 5min in the dish before serving with dipping the sauce (below).

Mike's "Gefilte" Fish!

For the "sauce"

1/2 cup mayonnaise
1 tbsp lemon juice
1 tsp minced garlic
1/2 tsp smoked paprika
1/4 tsp cayenne pepper

1. Place all ingredients in a small bowl.
2. Mix together until uniform
3. Adjust for spiciness by
4. Begin with less cayenne pepper if you would like to adjust for spiciness!