

Panko Cod Cake Burgers



PREP TIME: 30 minutes plus chilling **COOK TIME:** ~15 minutes **SERVINGS:** 4-6

For this recipe, we're starting with a fresh cod fillet — a less common choice for cod cakes that delivers a clean, delicate flavor and a wonderfully moist interior. These versatile cakes are perfect on a toasted bun for a cod burger, plated alongside vegetables, or served with a salad. They can be made in advance, chilled, and cooked later. A food processor will make preparation much easier.

INGREDIENTS



ILIAMNA FISH CO.
+ ALASKA +

4 portions **COD FILLET** (~1 1/4 lb),
pressed dry with paper towels
1 **NEW POTATO** (~1/2 lb), microwaved
and mashed
1 large **EGG**
3 Tbsp **PANKO BREAD CRUMBS**
3 Tbsp **FRESH PARSLEY**
Zest of 1 small **LEMON**
1 small **SHALLOT** or 2 **SCALLIONS**
4 **FRESH BASIL LEAVES**
1 tsp **DIJON MUSTARD**
1 medium **GARLIC CLOVE**
3/4 tsp **SMOKED PAPRIKA**
3/4 tsp **SALT**
1/4 tsp **BLACK PEPPER**
Pinch **CAYENNE PEPPER** (optional)
3/4 cup **PANKO BREAD CRUMBS**
1/4 **VEGETABLE OIL** for frying
1/2 cup **TARTAR SAUCE**



1 COOK AND MASH THE POTATOES

- Pierce potatoes with a fork. Microwave on HIGH for 5-7 minutes until tender throughout. Let cool slightly, then mash with a fork or in the food processor.

2 MAKE THE FLAVOR BASE

- In a food processor add parsley, basil, lemon zest, shallot, Dijon mustard, garlic, smoked paprika, salt, pepper, and cayenne. Process until finely minced and well combined. Scrape mixture into a large bowl.



3 PROCESS THE COD

- Cut pressed-dry cod into 1-inch chunks. Add to food processor and pulse 8 times until finely chopped into small flakes (not a paste). Transfer cod to the bowl with the flavor base. Drying the cod dry before processing ensures better texture.

4 MIX & FORM THE CAKES

- Add mashed potatoes and the egg to the bowl. Gently mix with your hands until evenly combined.

Use a 1/2-cup measure to portion mixture into patties about 1/2 inch thick. Lightly coat each patty in extra panko.



5 CHILL TO SET

- Arrange patties on a parchment-lined tray. Refrigerate for 45 minutes or freeze for 12-15 minutes before cooking. The quick chill before frying helps patties hold together.



6 FRY THE CAKES

- Heat 1/4 cup vegetable oil in a deep 12" skillet over medium heat. Fry patties for 2.5 minutes per side until golden.

7 FINISH IN THE OVEN

- Transfer to a baking sheet and bake at 250 °F until internal temperature reaches 145-155 °F, about 5 minutes for 1/2-inch-thick patties.

8 SERVE THE COD

- Serve hot on toasted buns with your favorite toppings such as tartar sauce, slaw, greens, or tomato. You can find our tartar sauce recipe on our website: www.redsalmon.com/recipe/reids-terrific-tartar-sauce/

