



Salmon Croquettes

Ingredients:

½ cup Baker's Rack® Coating & Breading Mix
(either **Original** or **Seasoned**)
½ cup Parmesan Cheese (grated)
16 oz Can Salmon (drained well)
¼ cup Onion & ¼ cup Bell Pepper (finely diced)
1 Tblsp Parsley (chopped)
1 tsp Cayenne Pepper Sauce
1 Tblsp Lemon Juice
2 Tblsp Sliced Scallions
1 tsp Dill Weed
¼ tsp Sea Salt & ¼ tsp White Pepper
1 Large Egg, beaten
1 Tblsp Coconut Oil

Preparation:

1. Preheat oven to 325°F.
2. **Mix** ½ cup **The Baker's Rack® Coating & Breading Mix** with ½ cup Parmesan cheese and set aside.
***Note:** Use either our **Original Coating & Breading Mix** or our **Seasoned Coating & Breading Mix** (spicy, more Cajun-style seasoning).
3. In another bowl, **mix** all the rest of the ingredients except the Coconut oil.
4. Using either an ice cream scoop or a large spoon, **shape** the croquettes into a half sphere shape.
5. **Roll** each croquette in the dry coating/parmesan mix (thoroughly coating) and place on a piece of parchment paper or a lightly greased cookie sheet.
6. **Drizzle** melted Coconut oil over the croquettes and bake in heated oven for 20-25 minutes.
7. **Remove** and serve with tartar sauce or a pureed cucumber & dill sauce. **Enjoy!**

Recipe compliments of **The Baker's Rack®** Gluten-Free Baking and Coating Mixes
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