Salmon Patties

1 pound fresh salmon

lemon slices

4 eggs

3 Tablespoons fresh lime juice

3 Tablespoons soy sauce

2 Tablespoon rice vinegar

2 Tablespoons fresh ginger

1 Tablespoon sugar

1 teaspoon kosher salt

3 cups panko

1/3 cup minced scallions

1/4 cup fresh cilantro

1/4 cup sesame seeds

2 Tablespoons canola oil

Poach salmon, topped with lemon slices, in barely bubbling water for about 7 minutes.

Flake with a fork once cooled.  Combine eggs, lime juice, soy, vinegar, ginger, sugar and salt.

Combine salmon, 2 cups panko, scallions and cilantro.

Add wet ingredients.

Combine remaining 1 cup panko and sesame seeds.

Use an ice cream scoop to form mixture into patties.

Dip each into panko mixture and place on a baking sheet.  Refrigerate 1 hour.

Heat oil in skillet.  Fry each patty in oil for 4 minutes on each side.  (or until browned)

Remove from skillet and drain on paper towels.