

# Fried Salmon Sticks

Recipe By *Sina Mizrahi*



Cooking and Prep:  30  
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Chanukah

Diet: Sugar Free, Pescetarian

Source: Whisk by Ami

Magazine

These Fried Salmon Sticks are Shnitzels cousin! Made the same way, these will remind you of fish sticks but with fresh salmon, which results in a more moist and succulent finished dish. Moist on the inside, crunch on the outside, what's not to love?

## Ingredients (9)

### Main ingredients

- 6 skinless salmon fillets
- 1 cup Gefen Seasoned Bread Crumbs
- 2 teaspoons salt, divided
- 1/4 teaspoon plus 1/4 teaspoon pepper, divided
- 2 teaspoons Gefen Dry Parsley Flakes

- 3 eggs, beaten
- 1/2 teaspoon cayenne pepper
- 1 teaspoon Gefen Garlic Powder

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### Sommelier Suggests

- Koenig Cremant d'Alsace Brut
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## Start Cooking

### For the Salmon

1. In a shallow bowl, mix the bread crumbs with salt, black pepper, and parsley flakes.
2. In another bowl, beat the eggs and season with cayenne pepper, garlic powder, salt, and remaining black pepper.
3. Cut salmon fillets in one-inch strips and cut each strip in half. Dip each strip in the egg mixture and dredge in the bread crumbs.
4. In a pan over a medium-high flame, heat the oil for frying. Fry each strip until golden brown, approximately two to three minutes per side. Remove the strips and place them on a platter lined with paper towel. Serve immediately, or place in the oven at 250° Fahrenheit to keep warm.

#### Variation:

You can use matzo meal instead of bread crumbs