

## Crispy Potato Cakes with Creamy Dill Sauce and Smoked Salmon

Potato Cakes with Smoked Salmon



**OVEN**  
**350°F**

**TIME**  
**4 min**

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### INGREDIENTS

For the Potato Cakes:

2 cups mashed potatoes (cooled)

$\frac{1}{2}$  cup all-purpose flour

1 egg, beaten

$\frac{1}{2}$  tsp garlic powder

$\frac{1}{2}$  tsp onion powder

Salt and pepper to taste

2 tbsp chopped fresh chives

2 tbsp olive oil (for frying)

For the Toppings:

4 oz smoked salmon, thinly sliced

$\frac{1}{2}$  cup sour cream or Greek yogurt

1 tbsp lemon juice

1 tbsp chopped fresh dill

Capers (optional)

? Directions:

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 10-12 cakes (serves 4-6)

? Tips & Variations:

Make ahead: Prepare and fry the potato cakes in advance. Reheat in the oven at 350°F before serving.

No salmon? Use prosciutto, smoked trout, or even

avocado slices.

Herb swap: Use parsley or tarragon if dill's not your thing.

Make it gluten-free: Sub flour with almond or rice flour.

Add crunch: Garnish with thinly sliced radishes or microgreens for texture.

? What to Serve With:

Blueberry Lemonade - light and citrusy to balance the richness

Easy Turkey Wings - a heartier savory option

Cake Mix Cookies - quick dessert to finish the meal

Peanut Butter Brownies - rich and indulgent for guests with a sweet tooth

No-Bake Peanut Butter Oatmeal Bars - great make-ahead option for brunch boards

? Storage & Reheating:

Fridge: Store cooked cakes in an airtight container for up to 3 days.

## DIRECTIONS

1. 1 Make the Potato Cake Mixture: In a large bowl, combine mashed potatoes, flour, beaten egg, garlic powder, onion powder, salt, pepper, and chopped chives. Mix until fully incorporated.
2. 2 Form the Patties: Shape the mixture into small, 2-inch wide patties. You should get about 10-12 cakes, depending on size.
3. 3 Fry to Crispy Perfection: Heat olive oil in a skillet over medium heat. Cook the potato cakes in batches for 3-4 minutes per side, or until golden brown and crisp. Transfer to a paper towel-lined plate.
4. 4 Mix the Creamy Topping: In a small bowl, combine sour cream (or Greek yogurt) with lemon juice and chopped dill. Stir until smooth.
5. 5 Assemble the Bites: Top each warm potato cake with a slice of smoked salmon, a spoonful of dill cream, and a few capers if desired.
6. 6 Serve: Arrange on a platter, garnish with extra chives or dill, and serve immediately.
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11. ? Tips & Variations: Make ahead: Prepare and fry the potato cakes in advance. Reheat in the oven at 350°F before serving.
12. No salmon? Use prosciutto, smoked trout, or even avocado slices.
13. Herb swap: Use parsley or tarragon if dill's not your thing.

14. Make it gluten-free: Sub flour with almond or rice flour.
15. Add crunch: Garnish with thinly sliced radishes or microgreens for texture.
16. ? What to Serve With: Round out your brunch or appetizer spread with these favorites:
17. Blueberry : Lemonade - light and citrusy to balance the richness
18. Easy : Turkey Wings - a heartier savory option
19. Cake : Mix Cookies - quick dessert to finish the meal
20. Peanut : Butter Brownies - rich and indulgent for guests with a sweet tooth
21. No-Bake : Peanut Butter Oatmeal Bars - great make-ahead option for brunch boards
22. ? Storage & Reheating: Fridge: Store cooked cakes in an airtight container for up to 3 days.
23. Reheat: Warm in a skillet or oven to maintain crispness.
24. Toppings: Store sauce and salmon separately; assemble fresh before serving.
25. ? More Recipes You'll Love: Easy Turkey Wings

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/crispy-potato-cakes-with-creamy-dill-sauce-and-smoked-salmon/>