

Salmon Patties

The men in our family lead each family unit by word and example. The women are especially spoiled on Mother's Day, because they grill salmon and steaks. True to family tradition as well, there is always enough leftovers for Nana to feed everyone at least one more time. This is a recipe that Nana uses to "get rid" of the leftovers, a slight change in tradition passed on from her mom. Grandma Jane would fix enough food at lunch every day for two meals. If she didn't have enough leftovers for supper, she'd make salmon patties.

Ingredients

1 - 14.75 ounce can of red salmon not pink (Unless you're using leftovers.)
¼ cup of onion, finely chopped
¼ cup cornmeal
¼ cup flour
1 egg
3 tablespoons mayonnaise
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon dried dill
panko breadcrumbs
oil for frying



Instructions

- ❖ Drain juices off of canned salmon.
- ❖ Placed drained salmon in mixing bowl and flake evenly with a fork.
- ❖ Add onion, cornmeal, flour, egg, mayonnaise, baking powder, and seasonings. Stir.
- ❖ Shape the mixture into patties using the same technique and size you use for hamburger patties.
- ❖ Dredge patties in breadcrumbs ensuring both sides are coated. This will give you a nice crunchy coating.
- ❖ Cook in a skillet in ½ inch of heated oil until browned on each side. The salmon is already cooked.

Don't forget to serve with Nana's tartar sauce.


Nana's Kitchen
Made With Love and Purpose