

Salmon Patties

Ingredients:

- 2 (15oz) cans pink salmon
- 1 onion (finely diced)
- 1 egg (beaten)
- 8 saltine crackers (crushed)
- Salt and pepper to taste
- 1 stalk celery
- 1 cup cornmeal
- 1/8 cup olive oil



Directions:

1. In a medium size mixing bowl, combine salmon, onion, egg, crackers, salt, pepper, and celery. Mix well.
2. Make patties out of salmon mixture and roll in cornmeal.
3. In a large frying pan over medium high heat oil for frying. Place salmon patties in oil and fry on both sides until golden brown. Drain well. Serve warm.