

Salmon Patties by Lynn's Recipes



Lynn demonstrates how to make Salmon Patties. These are made with canned salmon that you can keep in your pantry for a quick dinner. The rest of the ingredients are probably things that you keep on hand.

Serves 4-6

Ingredients:

- 1 can (15-16 ounce) pink or red salmon
- 1 egg
- 1/3 cup minced onion
- 1/4 cup flour
- 1/4 cup cornmeal
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon Cajun seasoning
- 1/4 teaspoon Old Bay seasoning
- 1 Tablespoon fresh parsley, chopped
- 1/2 teaspoon lemon zest
- 1/8 cup water
- Vegetable oil for frying

Drain salmon and remove bones. In a medium mixing bowl, mix salmon, egg and onion. Stir in flour and cornmeal, baking powder, black pepper, Cajun seasoning, Old Bay seasoning, fresh parsley, lemon zest, and water.

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Form into small patties.

You can either bake them or fry them.

To bake:

Preheat oven to 450°. Place on a baking sheet and bake for 12-15 minutes until lightly browned.

To fry:

Cover bottom of a skillet with vegetable oil and heat over medium high heat. Add salmon patties and cook on first side about 5 minutes until browned and then turn over and fry for another 3-5 minutes until golden brown.

[Link to Cajun Mayonnaise Recipe and Video](#)

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