



Wild Salmon Inc.

Salmon Patties



1 can of salmon or 1 ½ cups flaked salmon
½ cup milk
1 Tbs melted butter
salt & pepper
1 egg, beaten
onion
diced dill pickles or relish (optional)
saltines/oatmeal (optional)
dijon mustard

Salmon Preparation

Mix salmon, egg, milk & butter. Add 1 cup saltines, Bisquick or oatmeal (just enough to hold the mixture together). Add pickles or relish, diced onion and salt & pepper to taste. Make into patties. Fry lightly in butter until well browned on both sides. Serve with dijon mustard.

This recipe can also be made as a salmon loaf.