

Salmon Patties

Ingredients

- 1 can (14.75 ounces) **salmon** with bones, drained
- 1 slice of **bread**, torn into small pieces
- 1 Tablespoon **mayonnaise**
- 1 Tablespoon **lemon juice**
- 1 **egg**, lightly beaten
- ½ cup minced **celery**
- ½ cup minced or grated **carrot**
- ½ cup minced **onion**

Directions

1. Wash hands with soap and water.
2. In a medium bowl, break up the salmon and mash bones with a fork. Remove the salmon skin if desired.
3. Add the rest of the ingredients and mix well.
4. Lightly grease a large skillet and place it over medium heat.
5. Firmly press about ½ cup of the mixture into a 1-inch thick patty. Repeat to make 3 more patties.
6. Place the patties on the skillet and cook until they are golden brown, about 5 to 7 minutes on each side.
7. Refrigerate leftovers within 2 hours.

Notes

- No canned salmon? Use 1 to 1¼ cups cooked or smoked salmon.
- No salmon? Use canned tuna or mackerel instead.
- Use ¼ cup dry bread crumbs or cracker crumbs instead of sliced bread.
- Make your own bread crumbs from stale bread.
- Try other finely chopped vegetables such as bell pepper or zucchini.

