

Salmon Patties

14.75 OZ. CAN ALASKAN PINK SALMON

2 GREEN ONIONS MINCED

1 RAW EGG

1/2 TSP. SALT

1/4 TSP. PEPPER

1/2 CUP SELF-RISING FLOUR (WHITE-LILY)

1/8 CUP SELF-RISING CORNMEAL MIX (WHITE-LILY)

OPTION: 1/2 TSP. CAYENNE PEPPER

SKILLET

COOKING OIL

Open salmon and drain. Put salmon in a large bowl. Pick out bones and skin and discard. If you like a fishy taste, leave in the skin and/or bones. Add remaining ingredients and mix well with a fork.

Put oil in skillet about 1/2" high. Oil must be HOT. Put a small amount of batter in oil and once it floats and sizzles, grease is hot and ready! Turn oil on medium heat. Use 1/8 cup of batter for each patty. Place each clump of batter in the skillet and fry 3 minutes. Flip it, take a fork or spatula and press patties well. Fry 2 more minutes or until brown. Take out with tongs and place on a paper towel covered platter/plate. Serve with two vegetables.

"This video tutorial is one of our most popular ones on YouTube. Most people love the recipe and leave great comments. I hope you give these a try, even if your mama made them differently." -Tammy