

# Salmon Patties

## Patty Mix Ingredients

- One 14.5 ounce can of canned salmon (or poached fish, see below)
- $\frac{1}{2}$  cup seasoned dry bread crumbs
- $\frac{1}{4}$  cup yellow onion, chopped
- 1 egg, beaten

## For Cooking

- Vegetable Oil

## Tartar Sauce Ingredients

- 1 cup mayonnaise
- 1 Tbsp minced onion (dried is ok)
- 1 Tbsp chopped dill pickles
- 2 Tbsp dill pickle juice
- 1 tsp salt
- 1 tsp fresh ground black pepper

## For Serving

- Lemon wedges (optional)

## Instructions

1. Make the tartar sauce by whisking the ingredients and chill in the refrigerator.
2. Heat oil in a large skillet to medium. Stainless steel or non-stick seem to work the best.
3. Combine the fish patty ingredients in a large bowl.
4. Use a  $\frac{1}{4}$  cup measuring cup to scoop out consistent balls of the fish patty mix. Form patties about  $\frac{1}{2}$  inch thick on some wax paper. Be sure that the edges are not too crumbly, or they will fall apart when cooking.
5. Fry the patties in batches until golden brown. Getting the cook right on these can be tricky. If the pan is too cold, you will end up with mushy, greasy patties. Too hot and they will quickly burn. It may pay off to do a test patty before frying the remainder. Adjust the heat as needed, and check often to avoid burning. Flip several times if needed.
6. Drain on paper towels. Lightly salt and serve with the tartar sauce and lemon wedges.

## Notes

This recipe normally calls for canned salmon, but I have also used canned shad with great success. I've also used poached salmon, trout, and landlocked salmon like kokanee.

Instead of using canned fish, you can use poached fish which works just as well. To poach fish, gently boil the fish in a simmering pot of water, or a 50/50 mix of water and white wine until the fish flakes. Gently remove the fish and pat dry on paper towels. Sprinkle with a light amount of salt and pepper, and you are ready to start your patty mix.