Old Fashioned Salmon Patties

These salmon patties are flaky, tender and so flavorful. The crisp edges and big bites of flaked salmon are the hallmark of these salmon patties. They are the real deal! It’s no wonder these salmon cakes have been so popular (read the glowing reviews here).

This is an easy and excellent way to use leftover salmon and it is worth it to cook the salmon just for this (instructions below). For busy weeknights, you can substitute with well-drained canned salmon or the salmon in packets which you may already have in your pantry!

I hope you all love these salmon patties and the easy homemade tartar sauce that goes with them.

These salmon patties are such a treat and even folks who don’t normally like salmon enjoy this recipe. They always disappear fast!

HOW TO MAKE IT:

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INGREDIENTS :

- 6 oz. can skinless/boneless pink salmon, drained
- 2 T. diced onion
- good pinch each of salt and pepper
- 1 large egg
- 1 T. buttermilk
- 2 T. cornmeal
- 4 T. all purpose flour

- Veg. oil for frying

DIRECTIONS :

In a bowl, combine the salmon, onion, salt and pepper.
Stir in the egg, buttermilk, cornmeal and flour.
Combine well. Heat about 1/4″ oil in the bottom of a med. size iron skillet over med. high heat.
Drop spoonfuls of the salmon mixture into the hot oil and flatten out just a tad.
Fry, in batches, about a minute per side or until golden brown.
Drain on a paper sack or paper towel lined plate.