

Old Fashioned Salmon Patties

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. Makes 10 patties

Source: Allrecipes.com