

These Old-Fashioned Salmon Patties Never Run Out Of Style!

Ingredients

1 can(s) Bumble Bee salmon, drained

1/2 c Ritz cracker crumbs

2 Eggland's eggs, lightly beaten

salt and pepper to taste

Instructions

- Drain Salmon.
- Separate into small pieces using a fork.
- Add eggs, salt and pepper.
- Add Ritz cracker crumbs, mix well until you can make into patties.
- Fry the patties (preferably in an iron skillet), turning, until each side is browned.

Source : allrecipes.com