



SALMON PATTIES

Ingredients

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| 1 | 14.75 oz. (400 grams) canned salmon | 1 | teaspoon lemon juice |
| 1/2 | cup seasoned dry bread crumbs | 1 | tablespoon oil for frying
or non-stick spray |
| 1/4 | cup finely chopped onion | | |
| 1 | egg | | |

Yields 4-6 servings.

Directions:

Drain salmon. If bread crumbs are not seasoned, then season with paprika, garlic and pepper. Mix salmon with bread crumbs. Add onion, egg and lemon juice. Form patties. If mixture is too dry to form patties add some mayonnaise. Spray a frying pan with non-stick spray. On medium heat, brown patties on both sides, turning gently.

Cook for 2-3 minutes on each side.

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