

Easy Southern Salmon Patties with Bold Flavor and Crunch

Southern Salmon Patties - Crispy & Flavorful



TIME
20 min

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INGREDIENTS

1 can (14.75 oz) salmon, drained and flaked
 ¾ cup breadcrumbs or crushed crackers
 2 large eggs, beaten
 ... cup finely chopped onion
 ... cup finely chopped bell pepper (optional)
 1 tsp Dijon mustard
 1 tsp Worcestershire sauce
 ¾ tsp garlic powder
 ¾ tsp smoked paprika
 ¾ tsp salt
 ... tsp black pepper
 2 tbsp chopped fresh parsley
 2 tbsp mayonnaise
 ¾ cup vegetable oil (for frying)

DIRECTIONS

- 1.** Mix the Ingredients: In a large bowl, combine salmon, breadcrumbs, eggs, onion, bell pepper, Dijon mustard, Worcestershire, garlic powder, paprika, salt, pepper, parsley, and mayo. Stir until everything is well combined.
- 2.** Form the Patties: Shape the mixture into small patties, about 2-3 inches wide and ¾ inch thick.
- 3.** Fry the Patties: Heat vegetable oil in a skillet over medium heat. Fry the patties in batches, 3-4 minutes per side, or until golden brown and crispy.
- 4.** Drain and Serve: Place cooked patties on a paper towel-lined plate to drain excess oil. Serve warm with lemon wedges, tartar sauce, or your favorite dipping sauce.

TIPS FOR SUCCESS

Use crushed buttery crackers like Ritz for added richness.
 Don't overmix -you want the patties to stay light, not dense.
 Make ahead : Form patties and refrigerate for up to 24 hours before frying.
 Add heat : Mix in hot sauce or cayenne for a spicier version. ?

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