

Old-Fashioned Salmon Patties - The Budget Dinner My Grandma Swore By

My grandma swore by this recipe. And honestly? She was right.



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 (14-15 oz) can pink salmon, drained
1 large egg
¾ cup finely crushed saltine crackers
¼ cup finely diced onion
1 tablespoon mayonnaise
½ teaspoon black pepper
½ teaspoon garlic powder
Vegetable oil for frying

DIRECTIONS

- 1.** Step 1: Prepare the Salmon: Drain the canned salmon and place it in a mixing bowl. Flake it with a fork. Remove any large bones or skin if desired.
- 2.** Step 2: Mix the Ingredients: Add egg, crushed crackers, diced onion, mayonnaise, black pepper, and garlic powder. Mix until fully combined.
- 3.** The mixture should hold together when pressed. If too wet, add a few more cracker crumbs.
- 4.** Step 3: Form the Patties: Shape into 6-8 evenly sized patties.
- 5.** Step 4: Fry Until Golden: Heat about ¼ inch of oil in a skillet over medium heat. Fry patties for 3-4 minutes per side until golden brown and crispy.
- 6.** Transfer to a paper towel-lined plate and serve warm.

SWAPS & NOTES

Use breadcrumbs or crushed Ritz crackers.

Add extra flavor: A splash of lemon juice brightens everything up.

Add a pinch of cayenne or hot sauce.

Traditional recipes leave the soft bones in for calcium, but you can remove them if preferred.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-salmon-patties-the-budget-dinner-my-grandma-swore-by/>