

Most People Have Never Heard of This Old-School Favorite (Old-Fashioned Salmon Patties)

That's a shame, because these salmon patties deserve a comeback.



TIME

3 to 4 min

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ChefManiac

INGREDIENTS

1 (14.75-ounce) can salmon, drained
2 large eggs
 $\frac{1}{2}$ cup finely chopped onion
 $\frac{1}{2}$ cup cornmeal or breadcrumbs
... cup all-purpose flour
2 tablespoons mayonnaise
1 teaspoon mustard
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon black pepper
... teaspoon salt
2 tablespoons chopped parsley (optional)
Oil for frying

DIRECTIONS

- 1.** Step 1: Prepare the Salmon: Drain the canned salmon and place it in a large bowl. Flake it with a fork and remove any large bones or skin if you prefer a smoother texture.
- 2.** Step 2: Mix the Ingredients: Add eggs, chopped onion, cornmeal or breadcrumbs, flour, mayonnaise, mustard, garlic powder, black pepper, salt, and parsley if using.
- 3.** Mix until everything is evenly combined. The mixture should hold together when pressed. If it feels too wet, add a little more cornmeal or breadcrumbs.
- 4.** Step 3: Form the Patties: Shape the mixture into 6 to 8 small patties.
- 5.** Step 4: Fry Until Golden: Heat a thin layer of oil in a skillet over medium heat. Once hot, add the patties and cook for about 3 to 4 minutes per side, or until golden brown and crisp.
- 6.** Transfer to a plate lined with paper towels.
- 7.** Step 5: Serve: Serve warm with lemon wedges, tartar sauce, hot sauce, or simply as they are.

SWAPS & NOTES

and Swaps Canned salmon: Traditional and budget-friendly.
Remove bones and skin if preferred, though many people leave the soft bones in.

Cornmeal vs. breadcrumbs: Cornmeal gives a more old-fashioned texture, while breadcrumbs make the patties a little softer.

Add a little heat: A pinch of cayenne or a few dashes of hot sauce work well.

