

CANNED RED SALMON PATTIES

Ingredients:

2 cans halve pound reds, remove skin and bone and flake the meat	1/2 to 1 cup bread crumbs 1 tablespoon margarine
2/3 cup mayonnaise	
1 1/2 cups cooked rice, cooled	
1 medium onion, chopped	
1 egg – slightly beaten	

Directions:

Put salmon, mayonnaise, rice, onion and egg in mixing bowl and mix well. Salt to taste. Chill for 1/2 hour. Shape into 8 patties. Roll in bread crumbs to coat well. Sauté in margarine in skillet over medium heat until golden brown on both sides. Serve warm.

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