



Southern Fried Salmon Patties

Description

Ingredients:

- 1 (14 3/4 ounce) can of salmon
- 1/4 cup onion, finely chopped
- 1/4 cup cornmeal
- 1/4 cup flour
- 1 egg
- 3 tablespoons mayonnaise

PREPARATION:

1. **Prep the Salmon:** Begin by opening the can of salmon and draining it thoroughly. Transfer the drained salmon into a mixing bowl. Use a fork to flake the salmon into small, even pieces.
2. **Mix Ingredients:** To the bowl with the flaked salmon, add the finely chopped onion, cornmeal, flour, mayonnaise, and egg. Stir the mixture well until all ingredients are fully blended and the mixture is cohesive.
3. **Form Patties:** Take the salmon mixture and shape it into patties, aiming for the size of a standard burger patty or slightly smaller, based on your preference.
4. **Fry to Perfection:** Heat oil in a skillet over medium heat. Once the oil is hot, carefully place the salmon patties in the skillet. Fry them until they are nicely browned on each side, making sure to turn them once halfway through the frying process. The mayonnaise within the mixture will not only help the patties hold their shape but also ensure they remain moist and flavorful.
Cooking Note: The inclusion of mayonnaise is a clever trick to keep the salmon patties from drying out and to help bind the ingredients together, resulting in a moist, flavorful patty that's perfectly crispy on the outside.
5. Serve these Southern Fried Salmon Patties with a side of creamy mashed potatoes, coleslaw, or your favorite salad for a complete meal that's sure to be a hit. Whether it's a special occasion or a simple weeknight dinner, this recipe is a testament to the simplicity and richness of

Southern cooking.

Enjoy!

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