***Grandma Bessie’s Salmon Patties:***

Tried and true recipe that doesn’t need any doctoring up. The salmon patties can be eaten immediately or frozen to parchment paper to be fried in the skillet at a later date.

**Ingredients:**

2 lbs. Salmon

2 Eggs, beaten well

2 Cups Bread crumbs and crushed Ritz crackers

1 Cup Yellow Onion chopped fine

3 Tbsp Melted Butter

2 Tbsp Mayonnaise

2 Tbsp Lemon Juice

1 Tbsp Horseradish

1 Tbsp Old Bay Seafood Seasoning

1 Cup Green Bell Pepper chopped fine

1/3 Cup Parsley Chopped fine

1 Tsp Liquid Smoke

**Directions:**

In a large pot bring 2 qts of water to a boil. Place salmon fillets or steaks in the boiling water and let sit until meat turns white. Remove from pot. Should be easy to break up with fingers or fork. Remove skin and bones. Add broken up Salmon to large mixing bowl with ¾ of the bread crumb mixture and all of the rest of ingredients. Lightly mix and place mixture in refrigerator for at least ½ an hour. Remove from fridge and make into 3-4” patties no more than ½” thick. Coat with the rest of the bread crumbs. At this point you can do 2 things with the patties. One they could be froze between parchment paper to be eaten at a later or my favorite is to get a skillet with hot oil and lightly fry them. About 3 minutes per side on Medium heat. Garnish with Tarter sauce, Cocktail Sauce, or Lemon Juice. Can be served with the patty itself or on a sandwich. Enjoy!!!