

Salmon Patties



Ingredients

- 1 can (14.75 ounces) salmon with bones, drained
- 1 slice of bread, torn into small pieces
- 1 Tablespoon mayonnaise
- 1 Tablespoon lemon juice
- 1 egg, lightly beaten
- ½ cup minced celery
- ½ cup minced or grated carrot
- ½ cup minced onion

Instructions

1. Wash hands with soap and water.
2. In a medium bowl break up the salmon and mash bones with a fork. Remove the salmon skin if desired.
3. Add the rest of the ingredients and mix well.
4. Lightly grease a large skillet and place it over medium heat.
5. Firmly press about ½ cup of the mixture into a 1-inch thick patty. Repeat to make 3 more patties.
6. Add the patties and cook until they are golden brown, about 5 to 7 minutes per side.
7. Refrigerate leftovers within 2 hours.