

## Salmon Cakes

Prep: 20 min. Cook Time: 4 min. Serves: 4

### Ingredients:

1 15.5 oz can pink salmon	2 eggs, beaten
½ c crushed saltine or oyster crackers	1/3 c finely chopped onion
Canola or vegetable oil	4 tbs. finely chopped celery
1 tsp. dried parsley	¼ tsp. dried dill
Salt and pepper	

### Directions:

Drain salmon. Discard skin and bones. Set aside. In a large bowl, add eggs, crackers, onion, celery, parsley, dill, and salt and pepper to taste. Stir. Add salmon. Mix well. Shape into eight ½ inch thick patties. In a large nonstick skillet, heat 3-4 tbs. oil on medium-high. Cook patties about 4 minutes until browned, turning once. Drain on paper towel. Put 1-2 tbs. of sauce on plate and top with a salmon patty.

*Serve with a salad and bread to complete the meal.*