

Salmon Patties

(Ideally you will want to use leftover salmon: if you do not have any canned is suitable)

Cooked salmon

1 or 2 eggs (depending on how much salmon: one can = 1 egg ect)

1 TBL mustard

1 TBL mayonnaise

1 TBL Old Bay seasoning

Crushed Ritz Crackers (enough to hold patties together)

Oil (for frying)

Crumble salmon in a mixing bowl. In a seprate bowl mix mustard, mayonnaise and old bay seasoning. Add liquid ingredients to salmon and mix well. Crush Ritz crackers and add to mixture a little at a time until proper consistency is obtained: the dough should stick together and not crumble. Take aprox 2-3 TBL of mixture out and form a ball. Flatten the ball into a small round aprox 1/4" thick. Do this with the remaining mixture. Heat enough oil in a medium skillet to prevent sticking. Pan fry til lightly golden brown. Serve with dipping sauce.

Dipping Sauce:

1/4 C Ketchup

1 tsp horseradish