

## MENU 11

### S A L M O N   P A T T I E S

Two cans of Red Sockeye Salmon  
Two large  
32 saltine crackers

Open two cans of salmon. Drain and save liquid from salmon. Remove all bones from salmon and break it apart with a fork into flakes.

Take two eggs and beat them up (as if you were going to scramble them). Add a little salt and pepper.

Mix salmon, salmon liquid and egg mixture together.

Crush saltine crackers into fine crumbs and mix them with salmon. Do a few (4 saltines) a time, until mixture begins to hold together. You will want the salmon mixture to still be quite moist but you need to be able to pat it together into patties (like hamburger patties). The number of saltines you need will depend on the amount of liquid in the salmon and from the egg. You will need around 32 saltines.

Melt a small amount of oil in skillet at 350 degrees. Fry patties until lightly browned. Makes about 16 salmon patties.

SERVE WITH:

Fried Potatoes (see Recipe 11)

and

Baked Green Beans (see Recipe 12)

and

Applesauce