
SKILLET SALMON PATTIES

Patties:

- 1 (14.75 oz) can salmon, drained and picked clean of bones and skin
- ½ cup bread crumbs or finely crushed saltines
- ½ medium green pepper, diced
- ½ small onion, finely chopped
- 1 teaspoon yellow mustard
- 1 egg

- 2 Tablespoon milk or water
- 2 teaspoon oil

Sauce:

- ¼ cup mayonnaise
- 1 teaspoon water
- 1 teaspoon hot sauce or to taste

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1. Combine salmon, bread crumbs, green pepper, onion, mustard, egg and 2 Tbsp. milk. Shape into 8 small patties (about 2 ½-inch rounds and about ½ inch thick).
 2. Heat 1 tsp. oil in a large skillet over medium heat, swirling to coat the bottom. Cook 4 patties for 4-5 minutes on each side, or until golden brown and cooked through, turning the patties gently so they don't break up. Transfer to a large plate. Cover to keep warm. Repeat with the remaining 1 tsp. oil and salmon patties.
 3. In a small bowl, stir together the mayonnaise, water and hot sauce. Serve patties with the sauce.

Makes 8 patties. Serves 4; 2 patties per serving. Recipe provided by Nancy Hughes.

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