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How to prepare salmon patties

This location may contain affiliate links. Read the disclosure policy. These salmon crisps are lepioid, tender and so tasty. The crisp edges and big bites of salmon flakes are the hallmark of these salmon crisps. It's the real deal! It's no wonder these salmon cakes were so popular (read the glamorous reviews here). This is an easy and excellent way to use the remaining salmon and it's worth it to cook the salmon just for it (instructions below). For busy weekdays, you can replace it with well-drained canned salmon or salmon in packets that you can already have in your cupboard! I hope you all love these salmon crisps and the easy homemade tartare sauce that comes with them. Watch How to Make Salmon Patties: These salmon crisps are such a treat and even folks who don't usually like salmon enjoy this recipe. They always disappear fast! PS Serve salmon cake with this irresistible homemade tartare sauce. PS Once you try homemade and realize how easy it is, there's just no going back to the shop-bought tartare sauce. It's much better in every respect! ⬇ Print-Friendly Salmon Patties Recipe: Prep Time: 10 minutes Cook Time: 30 minutes Total time: 40 minutes 1 lb fresh salmon fillet * 3 tablespoons olive oil divided 1 1/2 teaspoon garlic salt I used Lawry's Brand, to taste 1/2 teaspoon black pepper or to taste 1 medium yellow onion 1 cup, finely chopped 1/2 red pepper bell seed and diced 3 tablespoons unsalted butter divided 1 cup Panko bread crumbs 2 large eggs lightly beaten 3 tablespoons mayonnaise 1 teaspoon Worcestershire sauce 1/4 cup parsley finely chopped preheated to 425°F. Line rimmed baking sheet with parchment or silicone lining. Place the salmon in the center, skin down, sprinkle with olive oil and season with garlic and black pepper. Bake uncovered for 10-15 minutes (depending on thickness), or simply until cooked through. Remove from oven, cover with foil and rest for 10 minutes. Salmon flake with 2 forks discarding the skin and bones then set aside and cool to room temperature. Heat a medium frying pan over medium heat with 1 tablespoon olive oil and 1 tablespoon butter. Add the diced onion and pepper and sauté until golden and tender (7-9 minutes), then remove from heat. In a large bowl, combined with salmon flakes, sautéed pepper and onion, 1 cup bread crumbs, 2 beaten eggs, 3 tablespoons mayonnaise, 1 teaspoon Worcestershire, 1 teaspoon garlic salt, 1/4 teaspoon black pepper and 1/4 cup chopped parsley. Stir to homogenize. Form into patties (about a heap of tablespoons each) and mold with your hands in 2 wide from 1/3 to 1/2 thick patties.** In a clean nonstick pan, heat 1 tablespoon of oil and 1 tablespoon of butter until hot then add crisps to a single layer. Sauté 3 to 4 minutes per side or until golden brown and cooked through. If salmon crisps are browned too quickly, reduce the heat. Remove the finished crisps to a paper-towel lined dish and repeat with the remaining oil, butter and salmon cake. *Replace *Replace If desired, you can replace the first 4 ingredients listed with 15 ounces of well-drained salmon or salmon in packs. The salmon left over from dinner can also be used if available.**Cook's tip: If the salmon mixture is too dry to hold a patty shape, add an extra tablespoon of mayonnaise and if it's too moist, add more bread crumbs. Diet Facts Salmon Patties Recipe (VIDEO) Amount per serving Calories 145 Calories from fat 90% Daily Value * Fat 10g15%Saturated fat 2g13%Cholesterol 48mg16%Sodium 328mg14%Potassium 205mg6 %Carbohydrates 4g1%Protein 8g16% Vitamin A 345IU7%Vitamin C 7.4mg9%Calcium 19mg2%Iron 0.7mg4% * Percent daily values are based on a 2000 calorie diet. If you make this recipe, I'd love to see photos of your creations on Instagram, Facebook and Twitter! Their hashtag #natashaskitchen That pretty blue serving platter can be found here. I have these in different sizes and colors. I love their bright colors and how sturdy and chip resistant Fiestaware is – it's meant to last a lifetime. You can serve these for lunch, dinner, appetizers - they are so versatile and these salmon crisps can even be used in sandwiches as salmon burgers, just to form them a little bigger. And if you love salmon recipes, don't #1 our all-time baked salmon recipe! Q: Have you tried these yet? Let me know what you thought about them in a comment below. Have an unforgettable and happy Fourth of July! ☺ 4th happens to be my husbands birthday so if you're on Instagram that day, you can flood his page with happy birthday wishes. Thank you friends! 01/13/2004 This is an excellent basic recipe and I've done it several times, but I can suggest a few things: First, instead of using flour, try crushed corn flake cereals - use your own judgment as to the right amount, but enough to thicken the mixture. You'll have a crisp patty. Secondly, my grandmother advised me a long time ago that when using canned fish, always add a pinch or two of white sugar - some how it makes off with the tin can taste. It works too! 01/13/2004 I am a huge salmon fan and thought this recipe was so easy and very tasty. I made a change... instead of frying in oil, I sprayed a baking pan heavily with pam, placed the patties, which rolled into a piece of bread crumbs, onto the baking pan, then sprayed each patty with Pam. I baked in a 375-degree oven for about 20 minutes, turning once. was golden brown, but tender on the inside and not a Oily. He was out of this world! 01/13/2004 I just wanted to make a quick comment--- Am I familiar with this recipe? it's identical in every way to my mother except my mom and I always add about a quarter cup of flour to the mixture to help it stick together. It works much better this way and you don't lose any flavor. 29/03/2007 This recipe provided an excellent framework. I tweaked the directions though. Instead of using two eggs, I. I. 1 is used. I then used 2 tablespoons miracle whip, 1 cup of plain bread crumbs, and 11/2 teas of Old Bay, the latter two being what many others suggested. My husband tried it and was immediately impressed. Since I've tried to make other recipes or bought store kits before, he said this is the recipe I should be using from now on. But, since I like my cakes a little spicy, I think I'll use more Old Bay, or try some dill next time. 01/30/2004 I'm on the Atkins diet and this is a perfect meal for anyone who does the low-carb, high-protein thing. Therefore, adding flour is not an option, and in my opinion completely unnecessary. The mixture may seem a little loose at first, but if the salmon is drained well and the mixture is well mixed, it should come out perfectly (as mine made the first attempt). The only additions I made were garlic powder and chopped green onion. That's delicious. 11/23/2004 When using canned salmon there is no need to remove the bones. They have a high nutritional value. Simply crush them with your fingers and they are undetectable in the finished product. They also form them like fish sticks and I bake them. Kids love them that way. 02/02/2004 I like this recipe much better than salmon cake with bread crumbs. It tastes better and is low in carbohydrates!! I had the onion and I used a medium-sized onion. The crisps lasted very well together. It may have helped that I put the mixture in the frig for about 30 minutes before I formed the crisps. I also added a little seasoned salt. 08/17/2011 I love most fish or seafood cakes and the simplicity of this recipe has made this one of my quick backup meals. I have not found that anyone should modify the recipe except one step: refrigerate the cake shape once for 20-30 minutes. It will prevent cakes from breaking up during cooking. 12/12/2003 These are really good ... especially if you like canned fish. I like to mince my onions rather than steak because I don't like pieces of onions at all. The amount of ingredients is correct for ... shape the salmon mixture together perfectly. I like to sprinkle garlic powder on mine... I do this with almost everything I prepare. These are lovely fried... I wonder how it will taste baked? Thank you, Jessica. 1 of Grandma's 41 famous salmon cakes cooksos 2 of Grandma Claire Baggett's 41 famous salmon cakes 3 of Grandma C Bee's 41 famous salmon cakes 4 of Grandma Helen's 41 famous salmon cakes 5 of 41 famous Grandma's Salmon Lady Dejour 6 of 41 Famous Grandma's Salmon Cakes Lance Sganzini 7 of Grandma Lisa We're 8 Of Grandma's 41 Famous Salmon Cakes Rock_lobster 9 of The Famous Salmon Cakes 41 Grandma Catherine Bruer 10 of Grandma Kathy's 41 famous salmon cakes 11 of Grandma's famous salmon cakes 41 Love 12 of Grandma Michael UltimateChef Croxton's famous salmon cakes 13 of Grandma Tisha's Famous Salmon Cake 41203 14 14 41 Grandma's Salmon Cake MrMannyRodz 15 of Grandma Lisa Palmer's 41 Famous Salmon Cakes 16 of Grandmother KarenPChappell's Famous Salmon Cakes 17 of Grandma's Famous Salmon Cakes 41 Doriatha Hayes 18 of 18 4 Famous salmon cake of grandmother Alexis Fultz 19 of 41 famous salmon cakes of Grandma Nitra 20 of 41 famous salmon cakes of grandmother Sheila Tobias 12/12/2005 I made some changes to this recipe because I did not have an onion. I added a teaspoon of dijon mustard, a teaspoon of lemon juice, half a teaspoon of black pepper, two tablespoons of sour cream, and a dash of tabasco. The crisps came out delicious, and I give this recipe five stars because it provides a great base that you can customize to your taste. 25/10/2005 These hit the spot! I've been craving salmon crisps so I guess I must need his omega-3s. I looked at some old cookbooks and canned salmon that used to be 16 ounces then, 15 something, and now it's 14 something. (Trivia!) I liked the reviews, and joined this web site to do that! This is my first review, woo hoo! I applied the sour suggestion of cream and garlic salt. I also added some lemon pepper. I ended up adding another egg and a little more bread crumbs to stick them together better. My bread crumbs were the Italian Style spiced kind of Vigo is the brand name with Romano cheese! Mmmmm I buy the honking huge pot from sams club. My batch made six burger-sized patties and I first tried frying them with a few squirts of Pam. They got too much coffee before they got made all the way through = not good. The next batch will be fried in about a quarter inch of corn oil and proved great! Of course, because they were more fattening! I emptied them into napkins and served them with cocktail sauce. My husband said that his mother used to make them smaller and thinner (Hint!). She was the best cook ever, and as a wedding present she taught me how to make real cookies and gravy. (May he rest in peace.) Anyway, next time I'm going to make 12 smaller thinner crisps with the same recipe. 02/13/2007 This recipe is so easy and quick to make. My nine-year-old daughter likes that. She liked it better when I made it with crumbs and not bread crumbs. If you're not a fish person (I'm definitely not), I'd suggest you buy the salmon that comes in a ton of size 3 ounces can. I bought traditional salmon in a big box and it was gross from it. It literally looked like a salmon had been cut in size and stuffed into a box, skin, bones and all. I threw it away and I couldn't eat it. Small containers are boneless / skin and look like the tone I'm used to seeing. 01/05/2008 Very good and easy. I added about 1 teaspoon of Old Bay and some fresh grated garlic. Made a dipping sauce 1 cup sour cream, about 1 T lemon juice and 1 teaspoon dill weed. (Set the measurements to your taste.) All He loved these. I can't wait to fix them. Again. 01/14/2007 I honestly haven't made this particular recipe, but with one exception, it has all the same ingredients as my mom's salmon crisps and we all love them. The only exception is that we use crushed salt crackers for bread crumbs. It adds a very good taste. Another suggestion - Mom always served her own with a sauce made from a box of mushroom cream soup, finely chopped with about a quarter cup of milk. Then dice one or two hard boiled eggs and stir them into the sauce. I'm so used to having this sauce that I won't make the crisps now if I don't have mushroom cream at home! 08/17/2007 so simple but so good!!! a great basic recipe ... I added 1 tablespoon lemon juice, a sprinkle of pepper, prarka and served with Thai sweet chili sauce and wasabi mayonaise!! Yum!! 02/08/2006 Try using very nice bread crumbs called Panko. He's in the Asian corridor. I don't know what makes this coffee so evenly, but it does if you don't heat the oil too hot. Use the Canola oil slowly heat and fry over medium heat. Also, chop yellow squash & zucini into the mixture. Red pepper chopped adds color. I served with wasabi mayonnaise. Wasabi is traditionally warm, but added to the mayo keeps tame. Some Asian markets there sell their own version. I prefer to do in rounded balls I think because it cooks so evenly and faster than a patty. 11/08/2007 I took Pam's route to this recipe in a non-stick pan and had absolutely no problem with it. The crisps are brown and don't stick. I adjusted the recipe for the sake of health using eggbeaters, and wholemeal bread crumbs with my own seasoning, and some parsley. Very tasty and easy. 08/30/2010 I changed this redcipe to fresh salmon puree - There is a world of difference with fresh. I sauteed the 1 LB FRESH salmo to get the skin off & puet it up & ordered minced fresh galrlic (1 clove) & (1TBSP-parsley & (2 DB-celery) & 1/4 C-onion - sdded the Egg & Breadcrumps - & browned in a frypan with a little oil. 1 of 133 Salmon Patties I Faith N 2 of 133 Salmon Patties I Ki Ki 3 of 133 Salmon Patties I Scott Van Peeren 4 of 133 Salmon Patties I Jeri Swainis Queenohsopoetic 5 of 133 Salmon Patties I Ideadenut6 of 133 Salmon Patties I redgurlasu 7 of 133 Salmon Patties I Colleen 8 of 133 Salmon Pat ties I Rubaxrose 9 of 133 Salmon Patties I Talana Block 10 of 133 Salmon Patties I Patties Turk 11 of 13 3 Salmon Patties I jnb8589 1 2 of 133 Salmon Patties I Marquita Nadal 13 of 133 Salmon Patties I Judy Rn 14 of 133 Salmon Patties I Kevin Folkes 15 of 133 Salmon I Jen Shaw 16 of 16 from 16 from 13133 Salmon Patties I Kim Breaington 17 of 133 Salmon Patties I david peddycoart 18 from 133 Salmon Patties I Tekoah Barrett-Parnell 19 of 133 Salmon Patties I beachmom 20 of 133 Salmon Patties I Dee

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