

Salmon Patties

Courtesy of www.adventuresinwonderland.com

2 cans salmon
oil for frying

2 eggs

1 heaping tbs. flour

Preheat about $\frac{3}{4}$ of an inch of oil in a skillet to 350. Clean salmon and place in large, mixing bowl. Add eggs and flour. Mix by hand until patties can form. Add more flour, if necessary. Make about 10 patties that are about 3 inches in diameter. Place about 5 in the hot oil. Fry until brown around edges, then flip. Brown on other side. Remove to paper-towel-lined plate. Serve with ketchup. Enjoy!