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These patties are truly delicious and very easy to make. You will need canned salmon which you can find in the canned fish aisle of your supermarket.

Here is what you are going to need for these:

2- 14.75 oz. can pink salmon, drained and flaked

2 scallions, chopped (white and green parts)

2 tablespoons lemon juice

1 teaspoon prepared horseradish

1 teaspoon Worcestershire sauce

2 garlic cloves, minced

1/2 tablespoon chopped dill

1/2 cup bread crumbs

1 egg, lightly beaten

Salt & Pepper to taste

4 sandwich rolls

Lettuce

Tomato

Red Onion

Mix all of the ingredients in a bowl. If the mixture is too sticky for making patties add some more bread crumbs. Season with salt & pepper. Form 4 patties on the same size.

Spray a large skillet with oil. Heat and add the patties. Cook for 4 to 5 minutes until the bottom has formed a nice brown crust. Flip and cook the other side.

Smear the inside of a sandwich bun with tartar sauce. Place a patty on one side. Cover with some sliced red onion, 1 slice tomato and lettuce. Serve and enjoy!

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