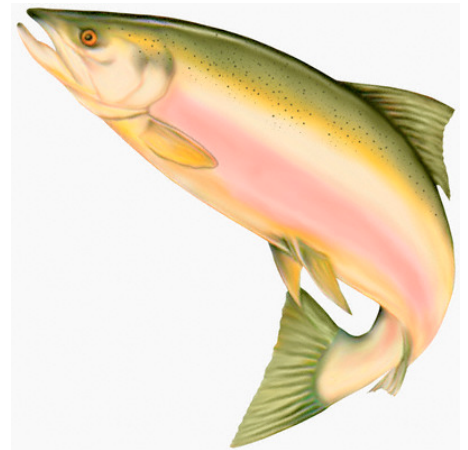


Salmon Fritters

If you're feeling rich and extravagant, replace the canned salmon with fresh chopped salmon, or lump crab meat.



5 green onions, finely chopped

½ sweet red pepper, finely chopped

1t garlic powder

¼c mayonnaise

1 egg, beaten

6 oz. flaked salmon (canned or in those foil packages)

1/3rd c corn flake coating or bread crumbs plus extra for coating

pinch of cayenne

juice from ½ a lemon

Mix all of this up in a bowl, and then make 4 balls, about the size of a golfball. Roll them around in more corn flakes/bread crumbs. Just before frying, flatten the balls to make patties. Fry in butter over medium heat, 3-4 minutes on each side.

Update, May 17 : I just made these for lunch today, using some leftover pan-fried salmon from the other night, and thought they were far superior to the packaged salmon I used last time. I didn't explicitly point it out, but if you use fresh

salmon, you might be able to get away with using it raw, if you chop it into small pieces, but even cooked salmon works well with this recipe.