

Life With Lovebugs

A family site for moms & their little lovebugs!



Ingredients:

- 2 small cans of boneless, skinless pink salmon
- 1/4 cup of finely diced onions
- 2 eggs, slightly beaten
- 1/2 c seasoned breadcrumbs + extra for breading
- cooking oil

Directions:

1. Open and drain salmon cans. Flake with a fork in a large bowl. Remove bones, if you find any. Add the eggs, onions and breadcrumbs to the salmon and mix.
2. Divide the mixture into equal parts. We made 6 larger patties, the size of a hamburger patty. You can also make mini patties if you are making them as an appetizer, or for the kids. Form the divided parts into balls and then flatten them into cakes.
3. Heat oil in a large pan. Pour the extra breadcrumbs into a shallow bowl and add the patties one by one covered all sides lightly with the bread crumbs.
4. Cook the patties for 1-2 minutes on each side until they are crispy and golden brown. Set aside on a plate with a paper towel to drain any excess oil.



We like to serve these with **Creamy Lemon Dill Sauce**:

Mix 1/4 cup mayonnaise, 1/4 cup sour cream, 1 tsp dried dill weed and 2 tbsp lemon juice in a small bowl with a wire whisk.

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