

OREGON SALMON
PATTIES

Recipe by Jon Nylan

PAIR WITH:

"DUTTON-HALLBERG"
PINOT NOIR

INGREDIENTS

- 1 (14.75 ounce) can salmon
- 2 tablespoons butter
- 1 medium onion, chopped
- $\frac{2}{3}$ cup cracker crumbs, divided
- 2 large eggs, beaten
- $\frac{1}{4}$ cup chopped fresh parsley
- 1 teaspoon dry mustard
- 3 tablespoons shortening



PREPARATION

STEP 1

- Drain salmon, reserving $\frac{3}{4}$ cup of the liquid.
- Flake the meat.

STEP 2

- Melt butter in a large skillet over medium-high heat.
- Add onion and cook until tender.

STEP 3

- Combine onion with reserved salmon liquid, $\frac{1}{3}$ of the cracker crumbs, eggs, parsley, mustard, and salmon in a medium bowl.
- Mix until well blended, then shape into 6 patties.
- Coat patties in remaining cracker crumbs.

STEP 4

- Melt shortening in a large skillet over medium heat.
- Cook patties until browned, then carefully turn and brown on the other side.