

## **Oregon Salmon Patties**

2 cups cooked, flaked Oregon Troll-Caught Salmon (or canned)  
1 egg slightly beaten  
½ cup milk  
½ cup finely chopped onion  
6-8 crushed soda crackers  
Salt and pepper to taste

Combine all ingredients and with a fork, mix well. Form into patties. Fry until golden brown on medium heat in a skillet into which a small amount of oil has been added. Serve with a favorite seafood sauce or tartar sauce.