

## **Salmon Patties**

### **Ingredients**

2 14 ½ oz cans salmon  
4 eggs  
1 tube Ritz crackers, crushed  
1 tsp Red pepper flakes (to taste)  
Accent Seasoning, Couple of shakes  
Celery Salt, Couple of shakes  
Onion Powder, Couple of shakes  
1 cup shredded cheese

### **Directions**

Drain salmon well, and remove skin & bones.

Place into medium mixing bowl & mash up with fork.

Add all other ingredients & mix together (mixture should be stiff enough to form patties, but not too dry).

Form into patties & place in a pre-heated skillet, coated with melted butter.

Cook until golden brown on both sides. @ 4 minutes per side.