

# FOOD!

## SALMON CAKES II

### INGREDIENTS

1 (14.75 ounce) can  
salmon, drained and flaked  
1 small onion, minced  
1 egg  
1/2 cup fresh bread crumbs  
1 tablespoon Worcestershire  
sauce  
1/8 teaspoon hot pepper  
sauce  
1/4 teaspoon ground black  
pepper  
1/4 cup shredded Cheddar  
cheese  
2 tablespoons chopped  
fresh parsley  
2 tablespoons all-purpose  
flour for coating  
1/4 cup butter  
3 tablespoons olive oil

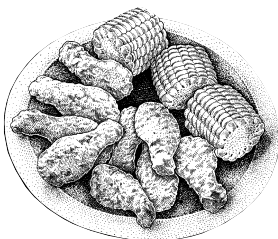
### DIRECTIONS

Combine salmon, onion,  
egg, bread crumbs,  
Worcestershire sauce, hot  
pepper sauce, black pepper,  
cheese and parsley; mix  
well. Shape into four

patties. Dust lightly with  
flour. Chill for 20 minutes.  
In a large skillet heat butter  
and olive oil over medium  
high heat. Cook the patties  
until browned on both  
sides, about 10 minutes.  
Drain briefly on paper  
towels before serving.

**Ten M Corporation**

### *Chef's Fried Chicken*



- Fried Chicken
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