

Camping Salmon Patties -

original recipe from Bev Pyne. First published In *Freewheelin'* March 2006

- 1 small can (7.5 oz, 213 g.) salmon - remove bones if desired - do not drain
- 1 small / medium onion - chopped fairly fine (dehydrated works just fine)
- 1 egg (or dehydrated egg and extra water)
- salt and pepper to taste
- bread or crackers

Place salmon, onion, egg and seasoning in a large Zip-lock bag. Close bag and smush all up thoroughly.

Add bread (fresh or stale or even dry) or crackers until the consistency is fairly thick. It should be solid enough to hold its shape. Add water or milk if you get it too thick.

Cut off one corner of the bag and squeeze globs into a hot frying pan. Flatten into patties and cook until browned.

Serve in buns or as is. Leftovers make a fine breakfast!