

Taste of Home

Salmon Croquettes



★★★★☆

Mom frequently served salmon when I was a girl. Learning the ropes in the kitchen as I grew up, I got the chore of deboning the salmon. I didn't mind, because these light crisp croquettes are absolutely delicious. -Mary McGuire, Graham, North Carolina

TOTAL TIME: Prep/Total Time: 30 min.**YIELD:** 4-6 servings.

Ingredients

1 can (14-3/4 ounces) pink salmon, drained, deboned and flaked

1 cup evaporated milk, divided

1-1/2 cups cornflake crumbs, divided

1/4 cup dill pickle relish

1/4 cup finely chopped celery

2 tablespoons finely chopped onion

Oil for deep-fat frying

TARTAR SAUCE:

2/3 cup evaporated milk

1/4 cup mayonnaise

2 tablespoons dill pickle relish

1 tablespoon finely chopped onion

Directions

1. In a large bowl, combine the salmon, 1/2 cup milk, 1/2 cup crumbs, relish, celery and onion.

With wet hands, shape 1/4 cupfuls into cones. Dip into remaining milk, then into remaining crumbs. Heat oil in a deep-fat fryer to 365°. Fry croquettes, a few at a time, for 2 to 2-1/2 minutes or until golden brown, Drain on paper towels; keep warm.

2. In a small saucepan, combine tartar sauce ingredients; cook over medium-low heat until heated through and slightly thickened. Serve warm with croquettes.

Nutrition Facts

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