

"Salmon Patties" - A \$500.00 Prize Recipe

1 Can salmon - 4 eggs - 2 tablesp.  
thick sweet cream -  $\frac{1}{2}$  teasp. salt  
Pinch pepper - 4 tablesp. cold water  
Sifted bread crumbs; - 2 cups  
white sauce  $\frac{1}{2}$  cup finely chopped Celery  
Flake the salmon add 2 eggs slightly  
beaten, the cream, salt & pepper. Mix  
and shape in small flat cakes. Coat  
with 2 eggs beaten with the cold  
water, then cover with bread

crumbs. Sauté in butter until  
well browned on both sides.  
Serve each cake on a slice of  
hot toast and cover with  
white sauce to which the celery  
has been added. Serves 8 persons.

This recipe won the 500.00 Grand  
Prize in the Associated Salmon  
Packers Contest ~~at~~ Seattle, Wash. in  
1926. Judges believed it the finest recipe  
of 200,000 recipes.