

Salmon Croquettes

Servings: 6

INGREDIENTS:

3 (6 ounce) cans salmon, drained and flaked
3 eggs
3/4 cup finely chopped celery
3/4 cup sliced green onion
3 tablespoons chopped fresh dill weed
1½ teaspoons garlic powder
1 cup wheat germ
½ cup and 1 tablespoon olive oil



DIRECTIONS:

1. In a medium bowl, mix together the salmon, egg, celery, green onion, dill, and garlic powder. Form the mixture into golf ball sized balls, and roll in wheat germ to coat.
2. Heat oil in a large skillet over medium heat. Flatten the balls slightly, and fry for about 10 minutes, turning as needed, until golden brown.