

Air Fryer Dilled Salmon Patties

1 (14.75 oz.) can salmon
2 tbsp. butter
1/2 cup chopped onion
1/2 cup fine dry bread crumbs plus additional crumbs for coating
2 eggs, beaten
1 tsp. dried dill weed
1/2 tsp. dried mustard
1/4 tsp. salt
1/4 tsp. pepper

Drain salmon. Discard bones and skin from salmon; flake meat. In a 5 qt. saute pan or Dutch oven, melt butter over medium heat and cook onion in butter until tender but not brown. Remove from heat. Add 1/2 cup bread crumbs, beaten eggs, dill weed, dried mustard, salt, pepper, and flaked salmon; mix well. Shape into 4 patties and place on a baking sheet. Patties will be very loose. If they start to fall apart, just reshape. Add a generous amount of fine dry bread crumbs to a shallow bowl like a pie plate. Coat patties on all sides and place back on the baking sheet.

Spray the bottom of your air fryer basket with oil to prevent the patties from sticking. Place 2-4 patties (quantity depends on the diameter of your air fryer basket) in the basket and spray the tops with oil. Set temperature to 400 degrees and air fry for 6-10 minutes until desired brownness. Turn patties, spray tops with oil, and air fry for 5-6 minutes more. Serve with Lemon Sauce (recipe link below) for a mouth-watering main dish.

I highly recommend serving the salmon patties with this recipe for **Lemon Sauce**:

<http://www.easyaspiecanbe.com/2019/10/lemon-sauce.html>