

Wild Alaska Salmon Potato Pancakes



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24

Ingredients:

Canola Oil .25 cup

Bell Pepper, small dice 2 cups

Onion, small dice 2 cups

Hash Browns, thawed 2 lbs.

Eggs, beaten 6 each

Alaska Canned Salmon 1 can (14.75 oz.)

Flour .5 cup

Kosher Salt 2 tsp.

Pepper, fresh ground 1 tsp.

Sour Cream 1.5 cups

Applesauce 1.5 cups

Description:

Heat oil and sauté peppers and onions until soft, let cool.

Mix hash browns, eggs, salmon, flour, salt, pepper

and cooled peppers and onions together.

Hold covered under refrigeration.

One Serving:

Place two #16 scoops of pancake mixture on a hot griddle
and gently push down. On medium heat, cook potato pancakes
for 4 minutes, turn, and cook for an additional 4 minutes.
Serve with 2 Tbsp. sour cream and 2 Tbsp. applesauce.