Salmon Patties w/cream potatoes and peas  
Salmon Patties :  
One can salmon  
One med sweet onion minced  
2 eggs  
1/4 cup milk  
4 Tablespoons melted butter  
1 tsp old bay seasoning  
1 tsp morton's nature seasoning  
1/2 to 3/4 cup Italian bread crumbs  
  
Mix and mold into patties. Fry in Skillet medium heat 2 TBSP of olive oil. Brown both sides about 4 minutes each side. Heat oven to 400°. Bake 10 minutes  
  
Cream Potatoes and Peas :  
1 1/2 # red potatoes washed and diced 1/2 inch cubes  
1 Medium Onion minced  
8oz Frozen Peas  
2 TBSP Butter  
2 TBSP Flour  
1 tsp Salt  
1/2 tsp pepper  
2 cups Milk  
  
In large saucepan melt butter and Sautee onions. When onions are translucent add flour stir and cook couple minutes to cook flour. Add salt and pepper. Add Milk. Stir until mixed throughly. Bring to rolling boil stirring frequently. After thickened remove from heat. Set aside.  
  
Cover potatoes with water and boil until tender. Add frozen peas. When they come back to Boil - drain. Place potatoes and peas back in saucepan and cover with sauce mixture. Serve