

SALMON LOAF

MYRLE ALLEN
MOM

1 CAN SALMON	1-1/2 CUP LIQUID (MILK & SALMON JUICE)
3 TBSP BUTTER	1/2 CUP FINELY CHOPPED ONION
1 CUP FINELY CHOPPED CELERY	3 EGGS SLIGHTLY BEATEN
2 TBSP FLOUR	1 CAN WATERCHESTNUTS, SLICED
1/2 TEAS SALT	
3 CUPS CORN FLAKES CRUSHED TO MAKE 1 CUP	
1 TBSP LEMON JUICE	

DRAIN SALMON, SAVE LIQUID, REMOVE SKIN & BONES, BREAK INTO FLAKES. ADD MILK TO SALMON LIQUID TO MAKE 1-1/2 CUPS, MELT BUTTER, ADD CELERY AND ONION AND BLEND IN FLOUR AND SALT. ADD LIQUIDS, STIRRING CONSTANTLY UNTIL THICK. STIR HOT MIXTURE SLOWLY INTO EGG, STIRRING CONSTANTLY. FOLD IN SALMON AND REMAINING INGREDIENTS. GREASE LOAF PAN. BAKE 350° FOR 30-35 MINUTES UNTIL FIRM. SERVE WITH HORSERADISH SAUCE.

SERVES 8
CONTINUED

HORSERADISH SAUCE

3 TBSP BUTTER

3/4 TEAS SALT

3 TBSP FLOUR

1 CUP MILK

3 TEAS PREPARED HORSERADISH

1/2 CUP WHIPPING CREAM, WHIPPED

**MELT BUTTER, BLEND IN FLOUR, SALT AND ADD MILK. COOK
STIRRING CONSTANTLY UNTIL THICK AND SMOOTH. STIR IN
HORSERADISH, FOLD WHIPPED CREAM. MAKES 2 CUPS**