

COOKING CANNED SALMON

EASY RECEIPTS WHICH ENSURE GOOD SUMMER DISHES

A CAN of fresh canned salmon is a luxury in more than one respect, as it lends itself so easily to different uses. In the summer it is one of the most convenient things to keep in the house, its preparation into different dishes being so readily and easily accomplished. Below we give five different receipts for using it:

BAKED SALMON

ONE can of salmon, two eggs, one tablespoonful melted butter, one cup bread crumbs, pepper, salt and minced cucumber pickle. Drain the liquor from the fish and set aside for the sauce. Pick the fish to pieces, then work in the melted butter, seasoning, eggs and crumbs. Put in a buttered bowl, cover tightly and set in a pan of boiling water. Cook in a hot oven one hour, then stand the bowl in cold water for a moment to loosen the pudding, and turn out on a hot dish.

For the sauce make a cup of drawn butter, to which add the liquor from the can, a beaten egg, pepper, salt, a chopped pickle, and some minced parsley. Boil up and pour over the fish or serve in a gravy tureen.

SALMON AU GRATIN

TAKE a coffee cup of salmon free from the liquor, and flake it, mix with it a half cup of cold drawn butter, pepper and salt. Fill a small baking dish with the mixture, cover with fine bread crumbs, and brown in the oven. A little mashed potato and half a cup of cream form a nice addition to this dish. It should be served hot and garnished with a little fried parsley. This quantity will serve four people.

SALMON ON TOAST

FLAKE the fish, season with pepper and salt, and heat it with a little milk or cream. Have some hot milk in a flat pan. Toast several slices of bread, which dip quickly into the hot milk, place on a hot dish, spread with butter and pour over it the heated fish.

SALMON CROQUETTES

ONE can of salmon, one egg, well beaten, one-half cup of fine bread crumbs, salt, cayenne pepper, nutmeg, juice of half a lemon. Drain off the liquor and mince the fish. Melt and work in the butter, season and if necessary moisten with a little of the liquor; add the crumbs. Form the parts into rolls, which flour thickly, and stand them in a cool place for an hour. Fry in hot fat and serve on a hot platter, garnished with fresh parsley.

SALMON SALAD

ONE cup of cold salmon minced and mixed with an equal quantity of chopped celery. Line a dish with lettuce leaves, turn into it the mixed salmon and celery, and over all pour a dressing made of two tablespoonfuls of oil, three tablespoonfuls of vinegar, salt and pepper. A mayonnaise dressing may be used, but with salmon the plain dressing is to be preferred.