

SALMON RICE LOAF
from Mary Ellen Gabel

INGREDIENTS

Salmon Layer:

1 lb	can	salmon
2	cups	fresh bread crumbs
1/2	tsp	salt
2	Tbsp	chopped onion
2	Tbsp	butter, melted
1	Tbsp	lemon juice
1/2	cup	evaporated milk
1		egg, beaten

Rice Layer:

3	cups	cooked rice (1 cup raw rice)
1/4	cup	chopped parsley
2	Tbsp	butter, melted
2		eggs, beaten
2/3	cup	evaporated milk
1	can	cream mushroom soup

INSTRUCTIONS

Drain salmon & remove skin & bones. Flake with fork.
Combine with breadcrumbs, salt, chopped onion, butter and lemon juice.
Add evaporated milk and egg.
Put in greased loaf pan.

Blend all ingredients in rice layer except soup.
Spread over salmon.

Place loaf pan in large pan of warm water.
Bake 40 minutes at 375 degrees.

Remove from oven, and invert on platter.

Serve with sauce of mushroom soup mixed with rest of can of evaporated milk and a little milk, to desired thickness.