

## BAKED SALMON IN PEPPER.

Salmon, one can.

Green peppers, eight.

Cracker crumbs, one cup.

Milk.

Seasoning, salt, pepper, onion juice  
or salt.

Clean and flake the salmon, season and add the crumbs, if dry moisten with a little milk. Cut the peppers lengthwise, remove the seeds and par-boil five minutes, drain and fill with the fish mixture. Place in a baking pan, surround with water and bake until the cases are soft but not broken.