

Baked Salmon Rolls—Run 1 can of salmon thru the food chopper. Add 4 tab spoons of butter, $\frac{1}{4}$ teaspoon of salt, a little pepper, chili powder and cayenne, $\frac{1}{2}$ cup of bread crumbs, 1 tab spoon of flour and 1 beaten egg. Mix well and form into small rolls and cover each with a square of pie crust. Pinch the edges together, cut a few slits in the top of each, brush with beaten egg and bake a golden brown.