

# COLD SALMON LOAF WITH PIMENTO SAUCE

1 pound can salmon	1 cup stale bread-
1 sweet green pepper	crums
2 EGGS	1 tablespoon butter or
1 level teaspoon salt	substitute
½ teaspoon white pep-	1 lemon
per or paprika	Pimento sauce

**R**EMOVE the skin and bones from the salmon and flake. Add the lemon-juice, salt, pepper and the melted butter. Add the stiffly whipped whites of the eggs and the beaten yolks. Mold in loaf shape, place in a buttered pan, and bake in a slow oven for about thirty minutes. Prepare this in the morning and keep in a cool place. Slice and serve with the pimento sauce made by adding to a cup of white sauce a half cup of pimentos run through a food-chopper or minced fine. Season with a tablespoon of cream-cheese, salt and pepper, and a little lemon-juice. The loaf should be basted with a little stock and water, or butter and water while in the oven so it will not get too dry.