

Curried Salmon.

Two tablespoons butter.
One-half sliced onion.
Two tablespoons grated cocoanut.
Two hard cooked egg yolks.
One and one-half cups milk.
One teaspoon curry.
One-fourth cup boiled rice.
One-half teaspoon salt.
One-fourth teaspoon paprika.
Two cups flaked salmon.
Bread crumbs.

Cook the butter with the onion until the slices of onion are soft but not browned. Mash the hard cooked egg yolks and stir these into the fat and add the milk slowly. Stir the curry powder into a little milk and add this to the sauce. Stir well and add the cooked rice and the seasonings. Fold in the flaked salmon and serve very hot from a casserole or a platter. Use rice as the starchy "vegetable" dish with the salmon.