

Pressed Salmon.—Two eggs, two level tablespoonfuls of melted butter, two cupfuls of fine bread crumbs, one-pound can of salmon (put through a sieve), one-fourth level teaspoonful of salt, pinch of cayenne pepper or two pinches of paprika. Mix all together, turn into a mold, cover and steam one hour. When cold, cut in thin slices. Serve with or without tartar sauce. This is found excellent for sandwiches.