

Salmon Curry

1 can salmon, flaked,
1 small onion, minced,
2 tablespoonfuls butter,
2 tablespoonfuls flour,
1 teaspoonful curry powder,
1 teaspoonful lemon juice,
1 cupful milk,
Liquid drained from the salmon.

MELT the butter in a small saucepan. Add the onion and cook, without browning, until the onion is tender. Then add the curry powder and flour and stir two minutes over the fire. Add the milk and fish liquid and stir until the sauce is hot. Have the fish ready flaked, sprinkle over the lemon juice and add it to the hot sauce. Stir until thoroughly heated and serve hot with boiled rice.