

# Salmon Loaf

## *Ingredients*

2 cupfuls salmon (1 large can)  
2 eggs, beaten  
1 cupful milk  
Salt, pepper  
1 cupful bread crumbs, not too dry  
1 lemon, 6 pimento olives  
Tartare sauce

*Time:* Preparation, 20 min.; cooking, 35 min.

*Number served:* 6-8 persons

**R**EMOVE skin and particles of bone from salmon; separate into flakes; add eggs, milk, crumbs; season with salt and pepper. Pour into a buttered mold or bread pan, and steam, on top of stove or in oven, until set. Turn onto a hot platter, garnish with thin slices of lemon, placing half an olive in the center of each slice; place a spoonful of sauce tartare at either end.

To make the sauce: Add one-half tablespoonful capers, one tablespoonful finely chopped olives, and one tablespoonful chopped parsley to three-fourths cupful stiff mayonnaise; mix lightly.