

Salmon Loaf

Mix the contents of a pound can of fish, freed from skin and bones and pressed through a sieve, with one cupful of stale bread-crumbs, the juice of one lemon, one green sweet pepper cut into shreds, one table-spoonful of butter, half a teaspoonful of salt, a dusting of white pepper and the stiffly-beaten white of two eggs. Place this mixture in a buttered pan, set in warm water in a moderate oven to cook until the center is firm. Let cool in the water, then place in the refrigerator until cold; slice and serve garnished with lemon. The yolks of the eggs may be used for a mayonnaise dressing or a custard dessert.