

Salmon Salad

- 1 can salmon (pink or red)
- 3 tablespoons gelatine
- 6 tablespoons cold water
- 2 teaspoons dry mustard
- 1 teaspoon salt
- 2 scant teaspoons sugar
- $\frac{1}{4}$ teaspoon paprika
- 2 egg yolks
- 1 cup milk
- 2 hard boiled eggs
- 2 tablespoons butter

Drain, bone and flake salmon. Soak the gelatine in the cold water. Mix together the dry mustard, salt, sugar, paprika and stir in the well beaten egg yolk. Gradually add scalding hot milk. Pour into double boiler and cook three minutes. Stir constantly. After it thickens add gelatine, butter, salmon, hard boiled eggs (chopped fine). Turn into buttered mold to stiffen, allowing it to stand for several hours.