


Salmon Souffle



4 tablespoons flour
1 teaspoon salt
Few grains cayenne
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup Pet Milk
1 cup flaked salmon
3 eggs
1 tablespoon butter

Mix the flour, salt and cayenne with a little of the water to a smooth paste. Add it to the combined milk and water, and bring slowly to the boiling point, stirring constantly. Remove from fire and add the salmon, beaten egg yolks and butter. When cool, fold in the stiffly beaten egg whites. Pour into a greased baking dish and set in a pan of warm water. Bake in a moderate oven (325°F) 45 to 50 minutes. Serve immediately.