

SALMON LOAF

1 1# can salmon (save broth)

1 T lemon juice

dash cayenne

1 t salt

2 eggs beaten

2/3 c chopped celery or onion

1-1/2 c bread crumbs

1/2 t baking powder

1/2 c salmon broth

Drain fish, saving broth, remove skin. Flake fish. Add remaining ingredients and mix well. Pack into greased (Pam) glass loaf pan. Bake 350 degrees until brown and firm. About 30-40 minutes.