

# Mrs Greenkeeper's



## Own Corner

with Ann Mawson

I think of all the fish there are, salmon is the most delicious: it is very rich so we usually serve a smaller portion than other lighter kinds. The best time to buy is July and August and of course Scotch Salmon is always the best for flavour.

### Salmon and Cheese

4 oz. grated cheese, parsley sauce, 1 breakfastcupful of breadcrumbs, little butter, 1 breakfastcupful of white sauce, pepper, salt, 1 lb. of cold salmon. Remove the skin and bones from the salmon and flake it, then season. Butter a dish and put in half the salmon. Cover with half the breadcrumbs and half the white sauce. Put the rest of the salmon on top and then the rest of the white sauce. Cover with grated cheese and then the rest of the breadcrumbs dot the top with

butter. Bake until golden brown. Serve with parsley sauce.

To serve 4 people.

### Salmon Flan

You will require one flan case; this could be made a few days before and stored in an airtight tin. 1 lb of salmon,  $\frac{1}{4}$  pint of home-made mayonnaise, 1 lb. of fresh garden peas cooked, a small piece of cucumber, lemon slices, chopped parsley.

Remove any bone and skin from the salmon. Flake and mix with the mayonnaise. Put into one half of the flan case. In the other half put the cold peas with the cucumber peeled and diced. Garnish with lemon slices, and sprinkle with the chopped parsley.

To serve 4 people.

—Until July . . .

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