

CREAMY SALMON FISH MOULD

(Patsy Lobo)

Ingredients

1-1/2 envelope knox unflavored gelatin	3/4 cup mayonnaise
1/4 cup cold water	1 cup sour cream
1/4 tsp. salt	1 can (213 grams) red salmon, drained and flaked
1/4 tsp (or less) cayenne pepper or tabasco sauce	2 tbsps chopped dill pickle
1 tbsp of lemon juice	1/4 cup chopped celery
	1/4 cup chopped green onion

Method:

- ❖ Sprinkle Knox Gelatin over cold water in saucepan.
- ❖ Place over very low heat, stir constantly until gelatin dissolves - about 3 minutes.
- ❖ Remove from heat, stir in salt, cayenne pepper and lemon juice. Cool slightly.
- ❖ Gradually blend seasoned gelatin mixture into mayonnaise.
- ❖ Stir in sour cream, beat with rotary beater or wire whisk, if necessary, until smooth.
- ❖ Fold in flaked drained salmon, chopped pickle, celery and green onion,
- ❖ Turn into 4-cup mould or individual moulds. Chill until set.
- ❖ Unmold onto platter and garnish with fresh, crisp salad greens, grape tomatoes and sliced red & green peppers.

Makes 6 servings.

P.S. Tuna can also be used instead of salmon.
If using extra tuna or salmon you can use extra gelatin so that mould sets.