

# Salmon Loaf IV

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*2 eggs  
1/2 teaspoon pepper  
3/4 teaspoon salt  
1 cup milk  
6 soda biscuits, rolled into  
fine crumbs  
1 large can salmon, drained  
sage (optional)*

Preheat the oven to 350 degrees.

In a bowl, combine together the eggs, pepper, salt, milk, soda biscuits and salmon. Add some sage, if desired. Mix well.

Place the mixture into a greased loaf pan.

Bake for one hour.

(Makes a lovely cold meat dish.)

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Per Serving (excluding unknown items): 399 Calories; 21g Fat (48.4% calories from fat); 38g Protein; 13g Carbohydrate; trace Dietary Fiber; 501mg Cholesterol; 1916mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1 Non-Fat Milk; 2 1/2 Fat.