

Yoli's Salmon Roll

Jolan Buczynski

Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001

Servings: 6

*16 ounces canned salmon OR tuna,
drained*

*1/4 cup celery, finely chopped
salt & pepper (to taste)*

3 cups flour

3 teaspoons baking powder

1 teaspoon salt

1/2 cup shortening

2/3 cup milk

TOPPING

1 tablespoon cornstarch

1/2 teaspoon salt

1/4 teaspoon pepper

*2 tablespoons butter or margarine,
melted*

1 cup milk

1/4 teaspoon paprika

1 small can peas, drained

Preheat the oven to 450 degrees.

In a bowl, break up the salmon with a fork. Add the celery, salt and pepper and mix well. Set aside.

In a bowl, sift together the flour, baking powder and one teaspoon of salt. Cut into the shortening, forming small chunks. Add 2/3 cup of milk and blend until moist. Shape the dough into a ball and roll out on a floured board into a 10x12-inch rectangle.

Spread the salmon mixture over the dough to within 1/2-inch of the edge and roll up jellyroll fashion. Press the ends to contain the filling. Place in a greased dish or baking pan with a fork.

Bake for 15 minutes or until golden brown on top. While the roll is baking, prepare the topping.

In a saucepan, mix the cornstarch, 1/2 teaspoon of salt, 1/4 teaspoon of pepper and the melted butter. Cook, stirring, for 1 minute. Add one cup of milk and cook, stirring, until thickened. Add the peas and heat through. Keep warm.

When the salmon roll is done, place on a serving platter and spoon the warm topping over the roll. Cut into one-inch slices.

This recipe can also be used with tuna in place of the salmon.

Per Serving (excluding unknown items): 481 Calories; 24g Fat (44.7% calories from fat); 10g Protein; 56g Carbohydrate; 3g Dietary Fiber; 20mg Cholesterol; 856mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.