

# Salmon Loaf

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*A classic dish that is a hearty and delicious addition to any meal. Flaked salmon is combined with bread crumbs, eggs, and spices and baked into a hearty loaf. This salmon dish brings new meaning to the term "comfort food!"*

## Ingredients:

2 cups of breadcrumbs  
Half a cup of milk  
30oz salmon, canned  
1 egg, beaten  
Half a teaspoon of salt  
2 teaspoons of minced fresh parsley  
1 teaspoon of tarragon flakes  
2 tablespoons of margarine, melted  
1 tablespoon of fresh lemon juice

## Directions:

1. Preheat oven to 375 F. Grease a baking dish.
2. Soften bread crumbs in milk. Set aside.
3. Drain salmon and remove its skin. Put in a large bowl and add softened bread crumbs, eggs, salt, parsley, tarragon, margarine, and lemon juice. Mix together.
4. spoon salmon mixture into a greased baking dish, patting down firmly.
5. Fill a larger pan with hot water and put the salmon pan into it. Bake for fifty minutes or until loaf is firm. Allow to cool for at least 30 minutes and serve.

*Author: Catherine Herzog*