



Gammy's House Recipes

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SALMON LOAF WITH TOMATO CREAM SAUCE

Ingredients:

1 package (8 oz.) cream cheese, softened, divided
1/4 cup chopped green onion
2 tablespoons prepared horseradish
1 tablespoon lemon juice
1/4 teaspoon salt
3 cans (6 oz. each) CHICKEN OF THE SEA Skinless/Boneless Pink Salmon
2 cans (8 oz. each) refrigerated crescent dinner roll dough
1 can (10-3/4 oz.) tomato soup
1/2 cup diced green pepper
1/2 cup sliced black olives
1 beaten egg, divided
Pepper
Poppy or sesame seeds
Hot sauce

Directions:

In a mixing bowl, blend 1/2 package (4 oz.) cream cheese with green onion, 2 tablespoons of the beaten egg, horseradish, lemon juice, salt and pepper. Stir in well-drain salmon. Unroll crescent dough; place dough rectangles together, overlapping edges, on ungreased baking sheet to form a 12-in. x 14-in. rectangle. Press perforations and edges to seal. Spread salmon filling lengthwise down center third of dough. Make cuts one inch apart on each side of rectangle just to filling. Fold strips of dough at an angle across filling, alternating side to side to form a braided appearance. Brush dough with remaining egg and sprinkle with seeds. Bake at 375° for 20-25 minutes until deep golden brown. Cool 10 minutes before slicing. In small saucepan, combine remaining cream cheese, tomato soup, green pepper and olives. Cook over medium heat until hot. Season with hot sauce. Serve over salmon loaf slices.

Serves: 6-8