SALMON (OR TUNA) LOAF

Ingredients

- 1. 2 eggs
- 2. 1/4 tsp. pepper
- 3. 1/2 tsp. salt
- 4. 1/4 tsp. thyme
- 5. 1/4 tsp. Dill Weed
- 6. 1/4 tsp. Worcestershire Sauce
- 7. 1 tsp. lemon juice
- 8. 1 tbsp. chopped parsley, fresh, frozen or dried
- 9. 3/4 c. milk
- 10. 1 cup bread crumbs
- 11. 16 oz. canned salmon or tuna or other
- 12. cooked fish
- 13. 1 tsp. minced onion

Instructions

- 1. Stir bread crumbs into milk.
- 2. Beat eggs and add seasonings.
- 3. Stir into bread crumbs, soaked in milk.
- 4. Add flaked Salmon or Tuna.
- 5. Place in greased loaf tin.
- 6. Bake 3/4 to 1 hour in 350 degree oven.
- 7. Serve hot or cold.
- 8. Loaf is good with Dill Sauce.