

MOUSSE OF SALMON

½ cup evaporated skimmed milk	¼ teaspoon salt
1 envelope unflavored gelatin	3 tablespoons mayonnaise
¼ cup cold water	12 ounces drained, canned salmon, flaked
¼ cup boiling water	1 cup diced celery
2 tablespoons lemon juice	Lettuce leaves
1 tablespoon dehydrated onion flakes	Pimento
1 tablespoon Worcestershire sauce	Parsley sprigs
1 tablespoon vinegar	Lemons

Pour milk into small mixing bowl. Chill in freezer until ice crystals form at edges. Meanwhile, sprinkle gelatin over cold water to soften. Add boiling water; stir until gelatin dissolves. Add lemon juice, onion flakes, Worcestershire, vinegar, and salt; mix well. Pour mixture, a few drops at a time, into mayonnaise, stirring constantly. Using chilled beaters, whip milk at high speed of electric mixer until stiff. Fold in salmon and diced celery. Fold in gelatin mixture. Spoon mixture into 1-quart, fish-shaped or other shape mold. Chill until set. Unmold onto lettuce leaves on serving platter. Garnish with pimento, parsley sprig, and lemon. Divide evenly. Makes 3 luncheon servings.