

I have copied this recipe from the June 1985 Jewish Fellowship News, Duluth, MN.

It was a recipe that Gladys Kenner prepared often. She found it many years ago in Cecily Brownstone's newspaper column. Gladys had a collection of more than 1600 cookbooks. Her hobby started with a 10-cents cookbook her father Elijah Kenner bought her when she was 12 years old. Gladys's paternal grandmother, Yenta Zelda Coran Kenner was a sister to my great grandfather Abbe Akir Coran.

Karen Alpert Entous

Submitted February 18, 2015

Salmon Pie

Crust:

1 ½ cup Pepperidge Farm herb seasoned stuffing (finely ground)

½ cup melted butter or margarine

¼ teaspoon dill weed

Method: Stir together crumbs melted shortening, and dill weed. Press over the bottom and sides up to the rim, of buttered 9-inch glass pie plate. Reserve.

Filling:

7 ¾ oz. can red or pink salmon

1 cup small curd cottage cheese

3 eggs, separated

2 Tablespoon flour

¼ teaspoon salt

½ cup heavy cream or milk

1/8 teaspoon pepper

1 Tablespoon chopped chives, or green onions, or regular onions

¼ cup finely chopped celery

¼ cup chopped green pepper if available

1 teapoon lemon juice

Optional:

A little parsley flakes

¼ teaspoon dill weed

Method: Remove skin and bones from salmon, drain juice. Flake salmon in large mixing bowl. Add cottage cheese and beat until well mixed. Stir in cream or milk, egg yolks, flour, salt, pepper, chives, lemon juice, parsley flakes, celery, green pepper, and dill weed. Prepare to this stage if you are cooking ahead. Beat egg whites until they hold stiff straight peaks. Fold into salmon mixture. Pour into crumb crust. Bake on low rack at 325 degrees oven 35 minutes. Remove from oven. Let stand 5 or 10 minutes, until center sets. Serve at once with sauce. Makes 6 generous servings.

Sauce:

¼ can milk

3 hard-cooked eggs, cut up

1-2 oz jar cut pimento. Include some of the juice

Optional:

¾ cup frozen peas

4 oz jar sliced mushrooms, drained

Method: Mix in pan and heat stirring often. Best cooked in double boiler.



1907-2007

Yes, she lived to be 100 years old.