

Sophie`s Salmon Ball

*Thelma Levinson - Middletown, DE
Treasure Classics - National LP Gas Association - 1985*

Yield: 10 to 15 servings

*1 pound can (two cups)
salmon
1 package (8 ounce) cream
cheese, softened
1 1/4 tablespoons lemon
juice
2 teaspoons grated onion
1 teaspoon (or more)
prepared horseradish
1/4 teaspoon salt
1/4 teaspoon liquid smoke
flavoring
1/2 cup chopped pecans
3 tablespoons snipped
parsley*

Preparation Time: 20 minutes

Drain and flake the salmon, removing the skin and bones.

In a bowl, combine the salmon, cream cheese, lemon juice, onion, horseradish, salt and liquid smoke. Mix well.

Chill for several hours.

In a bowl, combine the pecans and parsley.

Shape the salmon mixture into a ball. Roll in the nut mixture.

Chill well.

Serve with various types of crackers.

Per Serving (excluding unknown items): 1320 Calories; 124g Fat (82.2% calories from fat); 39g Protein; 21g Carbohydrate; 5g Dietary Fiber; 299mg Cholesterol; 1328mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Fruit; 22 1/2 Fat; 0 Other Carbohydrates.