

Baked Canned Salmon II

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*1 large can salmon (red or
sockeye)
pepper
crumbled saltine crackers
butter or margarine*

Preheat the oven to 350 degrees.

Reserve the salmon juice. Remove the skin and any bones from the salmon. Place the salmon flesh in a baking dish.

Pepper well. Pour the salmon juice over the top. Top with the crumbled saltine crackers. Dot with butter or margarine.

Bake for 20 minutes.

Serve with baby green peas and baked potatoes.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .