

Salmon Rolls

Dorothy E Grande

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*1 recipe baking powder
biscuits
1 1/2 cups flaked salmon
1 cup green bell pepper,
chopped
1 onion, chopped
1/2 teaspoon salt
salmon liquid*

Preheat the oven to 400 degrees.

On a floured surface, roll the biscuit dough to 1/2-inch thick.

In a bowl, combine the salmon, green pepper, onion and salt. Add enough salmon liquid to moisten slightly. Mix well.

Spread the salmon mixture on the biscuit dough. Roll as for a jelly roll. Cut into 1-1/2-inch slices. Place the slices into a greased baking dish.

Bake for 30 minutes.

Per Serving (excluding unknown items): 14 Calories; trace Fat (4.4% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 179mg Sodium. Exchanges: 1/2 Vegetable.