

Salmon a la King

Ingredients

2 cups cooked salmon	1/4 cup chopped pimento or	pepper
1/3 cup chopped green	red pepper	2 cups milk
pepper	1/4 cup butter	2 egg yolks, beaten
1 tsp. grated onion	1/4 cup flour	1 1/2 cups sliced mushrooms
	1 tsp. salt	

Instructions

1. Drain fish and flake.
2. Saute green pepper, onion, and pimento in butter until tender. Blend in flour, salt, and pepper.
3. Add milk and cook until smooth, stirring constantly.
4. Add a little mixture to the egg yolks, stir, and then pour eggs into sauce, stirring constantly.
5. Add fish and mushrooms and cook until tender.
6. Serve with rice, noodles, or puff pastry.