Salmon Supper Casserole

Ingredients

1 large onion

4 medium potatoes salt and pepper 1 cup milk flour

Instructions

Preheat the oven to $400^{\circ}F$

2 cups cooked salmon

- 1. Remove bones and flake the salmon.
- 2. Spread one half in buttered casserole dish, cover with thin slices of onions, and a generous layer of sliced raw potatoes.
 - 3. Sprinkle with salt, pepper, and flour.
 - 4. Repeat these layers, then pour milk over all.
 - 5. Dot with butter and bake at 400°F for about 50 minutes, or until potatoes are tender.