

Salmon Mousse

Soften together in small bowl	1 pkg. gelatin (unflavored)
	1/4 c. warm water
Put in blender container (or use processor)	1/2 c. Hellmans regular Mayonnaise
	1/2 tsp. salt
	1 tsp. dried dill
	2 Tbs. fresh lemon juice
	1 14.75 oz. can salmon with liquid squeezed out (I keep the bones and discard the skin)
	2 Tbs. minced onion
	Few drops red food coloring (optional)

Add softened gelatin and blend until well mixed. Add red food coloring by drops. Place in pan lined with plastic wrap, cover top with wrap (pressing down to eliminate air pockets) and chill till firm (a couple of hours). For an appetizer, serve with a cucumber sauce (diced cucumber/chive and yoghurt/sour cream). I use a 7 1/2 x 3 1/2" pan and it fits very well.

Smoked Fish Spread

Put in processor	1/2 lb. smoked blue fish** (skin removed) (I also remove at least some of the oily, brown flesh--if there is any)
	5 oz. cream cheese (reduced or full fat)
	1/3 c. Hellman's regular mayonnaise

Process till smooth. Makes at least 1 cup. Service with thinly sliced French bread or unflavored crackers.

**Graul's is my source for smoked fish. I have also made this with their hard-smoked salmon (not lox). Equally good.

Mat's Baked Potato Soup

Bake in 350 oven till done then cool	4 very large baking potatoes
In large pan, melt	1 stick butter (8 oz.)
Sauté in butter until soft	1 large onion chopped (1 1/2 c)
Add peeled, chopped potatoes to pan	
Season generously with	garlic salt and pepper
Add	1 1/2 quarts whole milk (6 cups)
	1 c. cream
	2 c. chicken or vegetable stock

Purée with immersion beater or blender until somewhat smooth (you want a thick hearty soup). Garnish with bacon bits or grated Swiss cheese. We prefer it plain.