Salmon Aspic

Serves 2

Ingredients

- 1 (7-ounce) can salmon
- 1 envelope unflavored gelatin
- 1 cup chicken broth
- 1/2 cup sour cream
- Juice of 1 lemon
- 1/3 cup chopped celery
- 2 Tbsp minced onion
- Salt, to taste
- Red pepper rings, optional for garnish
- Lettuce leaves
- French bread, thinly sliced
- Mayonnaise

Instructions

1. Drain salmon and remove skin and bones. Flake salmon into a bowl.
2. Mix gelatin and chicken broth in a saucepan and stir over low heat until gelatin is dissolved.
3. Stir in sour cream and lemon juice.
4. Chill until slightly thickened.
5. Fold in salmon, celery, and onion. Season to taste with salt.
6. Pour mixture into 2 individual 1-cup molds. Chill until firm.
7. Place red pepper rings and lettuce in individual serving dishes.
8. Dip salmon molds into lukewarm water for several seconds; tap loose and invert onto dish.
9. Top with a swirl of mayonnaise and serve with thin slices of French bread.

SALMON ASPIC

- 1 (7-ounce) can salmon
- 1 envelope unflavored gelatin
- 1 cup chicken broth
- ½ cup sour cream
- Juice of 1 lemon
- ⅓ cup chopped celery
- 2 tablespoons minced onion
- Salt
- Red pepper rings, optional for garnish
- Lettuce leaves
- French bread, thinly sliced
- Mayonnaise

Drain salmon and remove skin and bones. Flake salmon into a bowl. Mix gelatin and chicken broth in a saucepan and stir over low heat until gelatin is dissolved. Stir in sour cream and lemon juice. Chill until slightly thickened. Fold in salmon, celery and onion. Season to taste with salt. Pour mixture into 2 1-cup individual molds. Chill until firm.

Place red pepper rings and lettuce in individual serving dishes. Dip salmon molds into lukewarm water several seconds; tap loose and invert onto dish. Top with a swirl of mayonnaise and serve with thin slices of French bread. Serves 2.

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