

Salmon Casserole

Posted on Oct 01, 2003 ~ Revisited January 2022



Betty Roach, our Pastor's wife, brought this casserole to church, a tasty way to eat up your salmon.

Using the French fry blade of your slicer/shredder, or chop by hand:

- 1 onion
- 6-8 potatoes

Spread potatoes and onion in bottom of baking pan. Flake salmon 2 cups of cooked salmon over the veggies.

Prepare 2 cups of medium white sauce:

- 4 tablespoons butter
- 4 tablespoons Prairie Gold flour
- 1 teaspoon salt
- 2 cups milk
- mustard
- Montreal Steak Seasoning
- powdered cheese or grated cheddar cheese

Pour over salmon & veggies. Cover and bake at 350° for 45 minutes. A very EASY and filling dinner.