



SALMON A LA MORNAY

- 4 Cooked Potatoes
- ½ Cup Swiss Cheese
- 1 Egg Yolk
- Buttered Crumbs
- 1 Cup Medium White Sauce
- 2 Cups Boiled Salmon

DIRECTIONS

1. Mash the potatoes and line a greased baking dish with them.
2. Add the cheese and egg yolk to the white sauce and pour half of it over the potatoes.
3. Add the fish and cover with remaining sauce.
4. Top with buttered crumbs.
5. Bake in a 350 degree oven for 20 minutes.