



SALMON TURNOVERS

- 1 Recipe Pastry For Two Crust Pie
- 7 Ounces Cooked Salmon
- 10 1/2 Ounces Condensed Celery Soup
- 1 Tablespoon Chopped Parsley
- 1/4 Teaspoon Salt
- 1 Tablespoon Lemon Juice
- Pinch Dill
- 1 Egg Yolk

DIRECTIONS

1. Roll out pastry and cut into six squares measuring 6x6 inches.
2. In a bowl, flake the salmon removing any bones or skin.
3. Add the soup, parsley, salt, lemon juice and dill. Mix well.
4. Place a tablespoon of the salmon mixture into each pastry square.
5. Fold dough over to make a triangle.
6. Press edges together with a fork.
7. Brush each with egg yolk diluted with a little water.
8. Prick each turnover with a fork to allow steam to vent.
9. Bake in a 375 degree oven for 20 minutes.