



Sue's Saucy Salmon Loaf

Ingredients:

- 2 large (14.75 oz.) cans salmon
- 1 ¼ cup Panko bread crumbs
- 1 cup milk
- 2 eggs, well-beaten
- 3 Tbsp. chopped white onion
- 4 Tbsp. melted butter
- 1 tsp. black pepper
- 2 Tbsp. Scoville Warming™ Texas Hot Sauce

Mix all ingredients in a large bowl until well blended. Transfer to a greased 1 ½ quart loaf pan. Bake 1 hour at 350°. Cool 5 minutes before serving. Serves 4-6.

Sue's note: While we love fresh salmon, it's not necessary for this dish. We typically have all of the ingredients on hand, so it's quick and easy to put it together. The flavor of the hot sauce minimizes the need to add other seasonings. The salmon loaf is good paired with green peas in white sauce with a bit of fresh dill and cayenne.