

## SALMON CASEROLE served with melted butter

8-10 medium sliced cold cooked potatoes

500 g or 1 pound smoked salmon

1 dl or 3 oz. chopped fresh dill

1 leek thinly sliced

$\frac{1}{2}$  tsp salt

4 large eggs

4  $\frac{1}{2}$  dl or 1  $\frac{3}{4}$  cup half and half

50 g. or  $\frac{1}{2}$  stick of butter

### PREPARATION:

1. Butter a 8x12 oven proof dish
2. Layer sliced potatoes, sliced leeks, chopped dill and thin slices of smoked salmon. Make the top layer of potatoes. Salt & pepper to taste.
3. Whip together eggs and half & half
4. Pour over potatoes
5. Bake in 350°F for about 30 minutes
6. Serve with melted butter

Costco sells the smoked salmon in a convenient 1 pound 2 piece packet. For a smaller portion you can easily cut the recipe in half and use the second packet of smoked salmon in another recipe. You may substitute the leek with green onions. Dish may be reheated, but not frozen.

House of Sweden members served this dish for the Ladies Auxiliary luncheon January 11, 2017.

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