

## CAIR PARAVEL CHEESY SALMON CASSEROLE

### Ingredients:

#### *Cream Sauce:*

1 1/2 cups butter  
1 1/2 cups flour  
1 1/2 cups milk

#### *Salmon Mixture:*

3-4 lbs. of salmon  
1 cup grated cheese  
2 cups Best Foods mayonnaise  
2 tablespoons Worcestershire sauce

2 tablespoons prepared mustard  
8 potatoes peeled, sliced and boiled until almost soft.  
Set aside

#### **Cream Sauce:**

Melt butter in a large sauce pan. Mix in enough flour to make a soft paste and add milk while stirring with a whisk until you have a creamy white sauce.

#### **Salmon Mixture:**

Preheat oven to 350° F. Cut salmon pieces into bite sized portions. In a large bowl, mix together salmon, cheese, mayonnaise, Worcestershire sauce, and mustard. In a baking pan, layer the fish mixture, some of the cream sauce, potatoes and top with the remaining cream sauce. Bake for 30 minutes.

Serves 8.

**PETERPAN**  
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