



Salmon Mousse

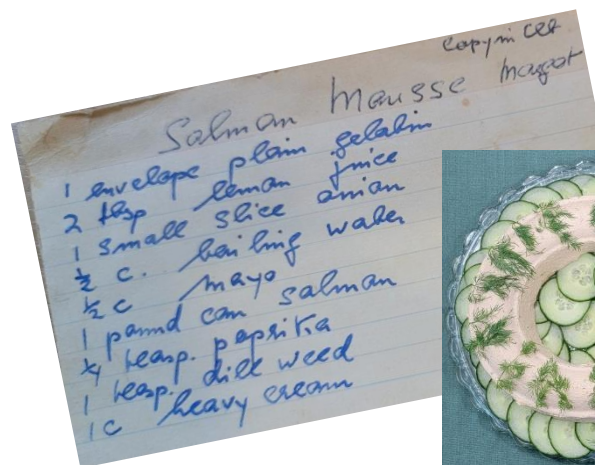
I first tasted this sexy '80s appetizer prepared by my then boyfriend's Aunt Liesel. Liesel and Uncle Harry enjoyed a daily five o'clock cocktail. They always had a little bite to go with their classic gin martini and this mousse was in the rotation. Liesel dictated the recipe to me. Later when she passed, I inherited her recipe box, where I found the original hand-written card. Turns out Liesel got the recipe from her sister-in-law – my husband's mother. ♥

There's nothing wrong with canned salmon; it's no different than canned tuna. And given that the rest of the ingredients are common pantry items, if you keep a can of salmon on hand, you can prepare this dish any time. Personally, I always have a couple pieces of salmon on hand. It takes just a few minutes to cook a piece in the microwave. Put it in a shallow dish with a tiny bit of water, cover tightly with plastic wrap, and cook 2 or 3 minutes at a time until the fish is cooked through.

If you don't have a ring mold, any 4-cup mold will do or divide the mousse into 2 small bowls. Don't forget to spray the mold, no matter what it is. Serve with plain crackers or sliced baguette.

Ingredients

- 1 envelope plain gelatin
- 2 TBSP lemon juice (juice of 1 lemon)
- 1 small piece onion, grated (about 2 oz)
- ½ C boiling water
- ½ C mayonnaise
- 1 LB salmon, canned or fresh cooked
- ½ tsp paprika
- 1 tsp dried dill or 1 TBSP fresh, chopped
- 1 C heavy cream



For Decorating Platter

Cucumber, Fresh dill, Lemon slices or zest

Directions

1. Into bowl of a food processor, add gelatin, lemon juice, onion, and boiling water. Blend until gelatin is dissolved.
2. Add mayonnaise; blend.
3. Add salmon, paprika, dill; blend.
4. With processor running, slowly add heavy cream. Process until well mixed and smooth.
5. Spray a 4-C ring mold with oil. Pour salmon mixture into mold. Refrigerate until set, usually several hours, or overnight.
6. To unmold:
Run a thin knife around the edges of the mold, including the center.
Wet a kitchen towel with very hot water and form it into sort of a nest.
Set the mold into the towel for about 30 seconds, turning it a couple of times, until it starts to look loose.
Place your serving dish over the top of the mold and flip it over. The mouse should slide out easily.