

## Salmon Loaf

2 cups cooked Oregon Troll-Caught Salmon (or canned)  
4 strips bacon  
1 onion, chopped  
1 green pepper, chopped  
1 tsp lemon juice  
1 cup hot milk  
2 cups soft bread crumbs  
2 eggs, beaten  
¼ tsp dried rosemary  
¼ tsp dried thyme  
¼ tsp garlic powder  
1 tsp salt  
¼ tsp pepper

Fry bacon until crisp and drain on toweling. Pour off all but 2 tablespoons of bacon fat and sauté onion and green pepper until tender. Remove from heat and combine with flaked salmon. Sprinkle in lemon juice and crumbled bacon.

Preheat the oven to 350°. Pour hot milk into bread crumbs and beat to a smooth paste, then whisk in beaten eggs, spices, salt and pepper. Mix all ingredients together and pour into a buttered baking dish. Bake for about 45 minutes.