

Salmon Soufflé

3 Tbsp unsalted butter
1 Tbsp dry bread crumbs
4 scallions, including tops, finely chopped
1¾ cups whole milk
½ tsp plus 1 pinch salt
¼ tsp black pepper
1¼ cups instant masked potato flakes or buds (not granules)
¾ cup shredded Cheddar cheese
6 large eggs, separated
1 package (10 oz) frozen green peas, thawed and drained
6 dashes hot red pepper sauce
2 cans Oregon Troll-Caught Salmon (15 oz), drained and flaked
Pinch cream of tartar

Preheat oven to 375°. Using 1 Tbsp of the butter, grease a 1½ quart soufflé dish and 24" x 2" strip of heavy duty foil. Wrap the foil around the dish, buttered side in, to form a collar that extends 1½ inches above the rim, and secure with cellophane tape.

Add the bread crumbs to the dish and tilt it from side to side to coat the bottom and sides evenly. Tap out excess crumbs and set aside.

Melt the remaining butter in a medium-size saucepan over moderate heat. Add the scallions and sauté, stirring, until softened.

Add the milk, the ½ tsp salt, and the pepper, and bring just to a boil, turn off the heat.

Mix in the potato flakes and stir until thickened. Add the cheese, stir until melted, then mix in the egg yolks, one at a time. Stir in the peas, red pepper sauce, and salmon.

Beat the egg whites with an electric mixer until foamy. Add the pinch of salt and cream of tartar and continue beating to form soft peaks. Stir about ¼ of the beaten whites into the salmon mixture, then gently but thoroughly fold in the balance.

Pour into the soufflé dish and bake, uncovered, for 50 minutes or until puffed, golden brown, and softly set. Remove the foil collar and serve at once.