

## **Salmon Stuffed Potatoes**

6 large potatoes  
1 can Oregon Troll-Caught Salmon  
1 cup hot milk  
1 well-beaten egg  
½ cup grated cheese  
Salt and pepper  
¼ tsp cayenne

Bake the potatoes until the skin is crisp. Slit lengthwise, remove centers and place in a bowl set in a pan of hot water. Mix the hot milk with the salmon and egg, cheese and seasonings and mashed centers of the potatoes. Fill the potato shells with the mixture, sprinkle lightly with cheese. Place under broiler until the cheese is bubbly.