

Salmon Biscuit Ring

Makes 6 servings

Ingredients

Biscuit Ring

- 1 can (15.5 ounces) salmon
- 1 egg
- 1 cup shredded Swiss cheese
- 1/2 cup chopped green onions
- 1/2 cup chopped parsley
- 2 1/3 cups buttermilk baking mix
- 2/3 cup milk
- 1 egg, beaten (for glaze)

Sour Cream Dill Sauce

- 1/2 cup dairy sour cream
- 2 Tbsp grated Parmesan cheese
- 1/4 tsp dill weed
- 1/8 tsp salt
- Dash pepper
- Milk to thin, if necessary

Instructions

Biscuit Ring

1. Drain and flake salmon. Combine with 1 egg, cheese, green onions, and parsley; mix well.
2. Using a fork, stir together baking mix and milk until a soft dough forms.
3. On a lightly floured board, knead gently 12 to 15 times. Roll into a 10x15-inch rectangle.
4. Spread salmon mixture to about 1 inch from the long edges.
5. Roll up, beginning from the long side. Moisten edge with water; seal well.
6. Place seam-side down in a ring on a greased baking sheet. Seal ends together well.
7. Make 12 cuts, each 2/3 of the way through the ring. Turn each piece on its side.
8. Brush dough with beaten egg. Bake at 375°F for 25 to 30 minutes.
9. Serve with Sour Cream Dill Sauce.

Sour Cream Dill Sauce

1. Combine ingredients in the order listed.
2. If necessary, thin to desired consistency with a small amount of milk.
3. Makes about 2/3 cup.

SALMON BISCUIT RING

- 1 can (15.5 ounces) salmon
- 1 egg
- 1 cup shredded Swiss cheese
- $\frac{1}{2}$ cup chopped green onions
- $\frac{1}{2}$ cup chopped parsley
- $2\frac{1}{3}$ cups buttermilk baking mix
- $\frac{2}{3}$ cup milk
- 1 egg, beaten (for glaze)

Sour Cream Dill Sauce:

- $\frac{1}{2}$ cup dairy sour cream
- 2 tablespoons grated Parmesan cheese
- $\frac{1}{4}$ teaspoon dill weed
- $\frac{1}{8}$ teaspoon salt

Dash pepper

Milk to thin, if necessary

Drain and flake salmon. Combine with 1 egg, cheese, green onions and parsley; mix well. Using fork, stir together baking mix and milk until soft dough forms. On lightly floured board, knead gently 12 to 15 times. Roll into 10x15-inch rectangle.

Spread salmon mixture to about 1-inch from long edges. Roll up, beginning from long side. Moisten edge with water; seal well. Place seam-side down in ring on greased baking sheet. Seal ends together well. Make 12 cuts, each $\frac{2}{3}$ of the way through the ring. Turn each piece on its side. Brush dough with beaten egg; bake at 375 degrees 25 to 30 minutes. Serve with Sour Cream Dill Sauce. Makes 6 servings.

To make sauce, combine ingredients in order listed. If necessary, thin to desired consistency with small amount of milk. Makes about $\frac{2}{3}$ cup.

Wrap flakes of canned salmon, Swiss cheese, egg, green onions and parsley in a biscuit dough and shape into a ring for this entree. Serve the Salmon Biscuit Ring with Sour Cream Dill Sauce; accompany with a winter fruit salad and a green vegetable.

