

Salmon Gefilte Fish

2 medium onions, peeled and cut into chunks
5 carrots, peeled and cut into 1-inch pieces
2 stalks celery, cut into 1-inch pieces
1-cup parsley sprigs
1 pound salmon fillets, skinned and cut into 2-inch pieces
2 pounds white fish fillets, such as cod, sole, carp or red Snapper, cut into 2-inch pieces
3 large eggs
1/2-cup vegetable oil
1/4 cup sugar or to taste
2 teaspoons salt or to taste
2 teaspoons freshly ground black pepper
Lettuce leaves, cooked carrot slices and horseradish, for serving (optional)

Place rack in center of oven and preheat to 350°F

To Make Fish: In food processor with metal blade, process onions until minced. Remove to a very large bowl. Process Carrots, celery, and parsley until ground. Add to onions. Process salmon until ground; with motor running, add white fish through feed tube, 1 piece at a time, until ground. Add to vegetables. Add eggs, oil, sugar, salt, and pepper to processor, and run until well blended. Add to fish mixture and mix with hands or a spoon until thoroughly combined.

To Bake: Transfer mixture to an un-greased 9 x 13-inch glass baking dish. Bake, uncovered, for 1 hour, or until firm to the touch. Remove from oven and cool. (Fish may be refrigerated up to 2 days or frozen. Defrost in refrigerator.)

To Serve: Cut into squares and place on lettuce leaves. Garnish with carrot slices and serve with horseradish, if desired. Serve chilled or at room temperature.

Makes:16 servings