

Salmon Mousse

- 1 envelope gelatin
 - 2 Tbs lemon juice
 - 1 small slice onion
 - 1/2 cup boiling water
 - 1/2 cup mayonnaise
 - 1/4 teas. paprika
 - 1 Teas. dried dill
 - 1 pb. can salmon, drained
 - 1 cup heavy cream
- } process in a food processor for 30 seconds
- } add and blend in high speed.
- } add 1/3 cup at a time and blend

Pour into 4 cup mold. Chill. Unmold onto a platter.