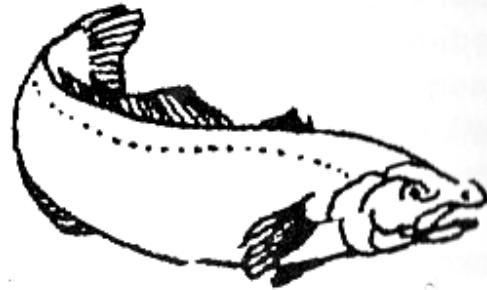


"Salmon or Tuna Pie"

- 2 beaten eggs
- 1/2 cup milk
- 1 tbsp. melted butter
- 1/4 cup chopped onion
- 2 tbsp. minced parsley
- 3/4 tsp. basil
- 1/4 tsp. salt
- 2 cups salmon, tuna or king mackerel
(1 can salmon or 2 - 6 1/2 oz cans tuna)
- 1 pastry topper



Combine eggs, milk, butter, onion, parsley and seasonings. Break salmon into chunks, removing skin and bones - add to mixture. Pour into well greased glass pie plate. Mix pastry topper according to directions (you can use frozen pie shell - simply warm and remove from tin). Place on top of seafood mixture; bake at 425 degrees for 25 minutes. Serve at once. As a garnish, serve with chilled cucumber or tartar sauce.

Melba White **"X-Isle"**

