

Baked Tuna Pie

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Ingredients:

13 oz of evaporated milk.
10 oz of frozen chopped broccoli, thawed.
7 ounces (1 can) of tuna, drained, flaked.
1 cup of all-purpose flour.
1/3 cup of enriched corn meal.
1/3 cup of margarine.
1/4 cup of cold water.
1/4 cup of grated parmesan cheese.
1/2 teaspoon of salt.
1/2 teaspoon of dillweed.
Lemon wedges, to serve with.

Directions:

Preheat oven to 350°F (175°C).

Combine flour, corn meal and 1/4 teaspoon salt.

Cut in the margarine until the mixture resembles coarse crumbs.

Add water, one tablespoon at a time, stirring lightly with a fork until the mixture forms a ball.

On a lightly floured surface, roll out the pastry to form a twelve-inch circle. Fit this loosely into nine-inch glass pie plate. Trim, turn edges under and flute.

Place the broccoli between layers of paper towels and pat gently to absorb excess water. Combine the broccoli, the other 1/4 teaspoon of salt and remaining ingredients; mixing thoroughly.

Pour the mixture into the pastry shell and bake for 60 minutes.

Allow to stand for ten 10 minutes, then serve with lemon wedges.