

# Deep Dish Salmon Pie

yield: 4-6 servings

You can use any type of canned salmon (or tuna) for this recipe. This dish is “fancy” and worth the effort to make.

## Ingredients for creamed salmon:

3 tablespoons butter  
2 small onions, chopped – 2/3 cup  
1 medium green pepper, chopped  
5 tablespoons all-purpose flour  
½ teaspoon salt  
2 2/3 cup milk  
2 tins salmon, drained (leave the bones in as they’re good to eat)  
Zest of one lemon  
1 tablespoon lemon juice  
¼ cup parsley, finely chopped (optional)

## Ingredients for cheese rolls:

1 ½ cups all-purpose flour  
1 tablespoon baking powder  
½ teaspoon salt  
3 tablespoons butter  
½ cup milk or water  
¾ cup shredded cheese

## Directions:

Preheat oven to 425 ° F. Grease an 8-cup baking dish and set aside.

In a saucepan, melt the butter. Add the onion and pepper. Cook until vegetables are tender. Stir in the flour and salt. Slowly add the milk. Cook and stir until the mixture is thickened and bubbly. Stir in the salmon, zest, lemon juice and parsley. Pour mixture into baking dish.

For the cheese rolls, mix together the flour, baking powder and salt in a medium bowl. Using a pastry blender, cut in the butter. Add the milk or water. Stir until the dough clings together.

Turn the dough out onto a lightly floured surface. Knead the dough gently 10 to 12 times. Roll out the dough into a 12 x 8-inch rectangle. Sprinkle the cheese over the dough. Roll up the dough from the long edge. Cut into 8 slices. Flatten the slices slightly. Place the spirals on top of the salmon mixture.

Bake the casserole for about 25 minutes, or until brown.

Let stand for 10 minutes before serving. **Enjoy!**

## Note:

If you prefer to not make the cheese rolls, you can make a **bread crumb topping** for this casserole.

Combine 1 cup dried bread crumbs with ¼ cup melted butter or vegetable oil. Sprinkle on top of casserole before baking. It will add a nice crunchy topping once it’s baked.

