

Salmon Pie

**3 MEDIUM POTATOES (PEELED AND CUT INTO
 1/2 INCH CHUNKS**
2 MEDIUM CARROTS, SLICED
OR CAN OF SLICED CARROTS (DRAINED)
1 MEDIUM ONION, CHOPPED
4 TBSP. BUTTER
1/4 CUP FLOUR (ALL-PURPOSE OR SELF-RISING)
1 TSP. SALT
1/4 TSP. BLACK PEPPER
1/4 TSP. DILL WEED
2 CUPS MILK
**1 CAN SALMON, DRAINED, SKIN & BONES
 REMOVED**
1 CUP FRESH/FROZEN/CANNED GREEN PEAS
1 SINGLE REFRIGERATED PIE CRUST

In a saucepan, cook potatoes, carrots, peas and onion in butter on medium heat until tender. Stir in flour, salt, pepper and dill and cook for 1 minute.

Gradually stir in milk and cook until thickened, then stir in salmon. Put mixture in 2 qt. round baking dish. Roll out pastry large enough to cover the dish with some overhang. Cut slits in pastry and place on top of the dish, crimping the edges. Sprinkle with dill weed. Bake at 375 degrees F for 40 minutes or until the top is golden brown.

NOTE: You can double the crust if desired by putting one in the bottom of the dish before you add the filling. Change baking time to 60 minutes.