

Ingredients

2 15-ounce cans Red Salmon

1/2 teaspoon of Thyme

3 Medium Potatoes, peeled, cook and mashed

1 medium onion, chopped, cook until transparent

2 Tablespoons butter

Clean Salmon of bones and Mash

Preparation:

Fry onion in pan. Mix mashed potato with salmon until it is fluffy, if dry add a little milk. Place the mixture in uncooked pie shell then put pie crust on top. Bake 400 degrees 40-45 mins. for a little extra flavor make a Hollandaise sauce and add two Hard boiled eggs sliced. Pour sauce on the piece of pie on the plate, not on whole pie. for a little extra flavor make a Hollandaise sauce and add two Hard boiled eggs sliced. Pour sauce on the piece of pie on the plate, not on whole pie.