

# Old Fashioned Atlantic Salmon Pie

If there is one thing that we Maritimers do well, it's anything to do with fish and Potatoes! This is a family favourite! Ideal for a brunch with a crisp garden salad or for dinner paired with a grilled steak and Fresh Fiddle Heads!

## You will Need:

1/2 heavy Cream  
4 large Potatoes ( Cooked)  
1 tablespoon chopped fresh parsley  
5 Scallions Chopped ( Green Onion) approx  
1/2 cup  
1 cup flaked cooked salmon  
( Optional) 1/4 cup Flaked Smoked Salmon.  
4 tablespoons Butter  
1/2 tsp garlic Powder  
Salt and Pepper to taste

( variation) 1 Tspn chopped Fresh Dill ( this is a nice twist in summer)

2 Pastry crusts ( top and bottom) for a 9-10 pie  
1 beaten Egg  
Salt

9-10 Glass or Metal Pie Plate



While Hot, Mash the potatoes and add the Butter, Heavy Cream, Scallions, Garlic Powder, Parsley and Salmon and mix well. Cover and set aside.

Prepare the pastry and fill with the potato mixture. Brush the edges of the pastry with the beaten egg. Top with the second pastry ( cut a small vent )and pinch the edges with fingers or press with a fork. Brush the top with beaten egg and then lightly sprinkle with salt. Bake at 400 until golden brown. ( approx 20mins)

Serve HOT. Serves 6