

Pacific Pie and Pecan Pie

Two recipes on one card

Pacific Pie

Serves 6

Ingredients

Filling

- 1 lb can salmon, drained (reserve liquid)
- 1/2 tsp salt
- Dash of pepper
- 1 egg, beaten
- 1/2 cup sweet pickle, finely diced
- 1 1/2 cups fresh bread crumbs
- 1/2 of a 6 oz can mushroom sauce (approximately 3 oz)
- 1/3 cup liquid (reserved salmon liquid topped up with water)
- 2 hard cooked eggs, finely chopped

Serving Sauce

- 2 cans (6 oz each) mushroom sauce, heated

Instructions

1. Preheat oven to 350°F. Grease an 8 inch round pie pan.
2. Drain salmon, reserving liquid. Discard skin and bones. Flake fish into a large bowl.
3. Add salt, pepper, beaten egg, sweet pickle, bread crumbs, mushroom sauce, and 1/3 cup liquid (salmon liquid topped up with water). Mix until well blended.
4. Fold in chopped hard cooked eggs.
5. Pack mixture firmly into prepared pie pan.
6. Bake at 350°F for approximately 40 minutes until lightly browned and firm.
7. Cut into wedges and garnish with additional sliced hard cooked egg if desired.
8. Serve with heated mushroom sauce spooned over each wedge.

Editor's Notes

- **Mushroom sauce** appears twice in different roles - 1/2 of a 6 oz can is incorporated into the filling as a binder and flavor base; 2 full 6 oz cans are heated separately as a serving sauce. The same bottled mushroom sauce referenced in the Cheese Spread for Canapés and Bran Meat Cakes recipes elsewhere in this collection. Modern substitute: Worcestershire sauce in the filling; a simple cream of

mushroom sauce for serving.

Pecan Pie

Baked in 1 unbaked pie crust

Ingredients

- 1 unbaked 9" pie crust
- 3 eggs, well beaten
- 1 cup sugar
- 1 cup corn syrup (light or dark Karo)
- 1 to 1 1/2 cups pecan halves
- 2 Tbsp butter, melted (see Editor's Notes)
- 1 tsp vanilla (see Editor's Notes)
- Pinch of salt (see Editor's Notes)

Instructions

1. Preheat oven to 350°F.
2. Beat eggs well in a large bowl.
3. Add sugar and corn syrup; mix until well combined.
4. Stir in melted butter, vanilla, and salt.
5. Fold in pecans.
6. Pour filling into unbaked pie crust.
7. Bake at 350°F for 50 to 60 minutes until filling is set and does not jiggle when gently shaken.
8. Cool completely before slicing - filling sets fully as it cools.

Pacific Pie

1# can salmon, dash of pepper
1/2 tsp salt, 1 egg beaten, 1/2 C finely
2 diced sweet pickle, 1 1/2 C fresh bread
crumbs, 1/2 (6oz) can mushroom sauce
1 C. liquid (fish liquid plus water)
3/2 hardboiled eggs, finely chopped, 2 (6oz)
cans mushroom sauce heated.
Drain salmon, reserving liquid. Discard
skin & bones, flake fish. Blend with remaining
ingredients except eggs & 2 cans of ^{mushroom} sauce

