

TUNA FISH PIE WITH CHEESE ROLL CRUST

MOM

1/2 CUP SLICED GREEN PEPPER
2 SLICES ONION
3 TBSP BUTTER
6 TBSP FLOUR

1/2 TEAS SALT
3 CUPS MILK
1 LARGE CAN TUNA
1 TBSP LEMON JUICE

CHEESE ROLL

1-1/2 CUPS FLOUR
3 TEAS BAKING POWDER
1/2 TEAS SALT
FEW GRAINS PEPPER

3 TBSP SHORTENING
1/2 CUP MILK
3/4 CUP GRATED CHEESE
2 PIMIENTOS, CHOPPED

SIFT TOGETHER FIRST FOUR INGREDIENTS. ADD SHORTENING;
MIX IN THOROUGHLY WITH FORK. ADD LIQUID TO MAKE SOFT

CONTINUED

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SOFT DOUGH. TURN OUT ON FLOURED BOARD; TOSS LIGHTLY UNTIL OUTSIDE LOOKS SMOOTH. ROLL OUT IN SHEET 3 by 12 INCHES. SPRINKLE WITH GRATED CHEESE AND CHOPPED PIMIENTOS. ROLL UP LIKE JELLY ROLL, STARTING AT SHORT SIDE. WITH SHARP KNIFE, CUT INTO 8 SLICES. FLATTEN SLIGHTLY AND PLACE ON TOP OF CREAMED MIXTURE IN BAKING DISH. BAKE IN HOT OVEN AT 450° about 30 MINUTES OR UNTIL BROWN.

SERVES 8