



Skallop Veggie Pie

- 1 can Vegetable Skallops, drained
- 1 medium onion
- 2-3 celery stalks
- 2-3 fresh carrots or 1 can cooked carrots
- 1 can diced new potatoes
- 1 can mushrooms
- 3 cups Brown Gravy
- Bread crumbs or Corn Flakes
- 1 unbaked pie shell

Directions: Dredge each Skallop in bread crumbs or Corn Flakes and brown in lightly oiled skillet

Remove to a plate and cut large pieces into bite-size pieces

Roughly chop (not finely diced) one cup each of onion, celery and carrots

Cook until almost soft, then drain and set aside

Make three cups of brown gravy

Place Skallops in bottom of a deep pie dish

Arrange vegetables and mushrooms over the Skallops

Pour gravy over vegetables until almost covered (you may not need quite three cups)

Break pie crust into medium pieces and place over vegetables until covered. If pie dough is homemade, lay it over the vegetables, crimping dough around the edges

Place pie plate on cookie sheet, in case gravy bubbles over

Bake at 375 degrees for 20-25 minutes, or until pie crust is golden

Submitted by Terry R. of North Carolina