

## Dave Anderson's Shaker Fish Pie

Dave guarantees it to be delicious and not taste a bit fishy or your money back!

**1 lb. fresh or frozen fish**  
**1 c. chopped onion**  
**1/2 c. chopped celery**  
**3 tbsp. butter**  
**1 tbsp. snipped parsley**  
**1/2 tsp. marjoram**  
**2 tbsp. flour**  
**1 tsp. salt**  
**Dash of pepper**  
**1 c. light cream**  
**1/3 c. fine dry bread crumbs**  
**2 tbsp. butter, melted**  
**9 inch pie crust, bottom only, baked**

**Cook fish in boiling, salted water until fish flakes easily when tested with a fork. Drain. Break into chunks. Cook onion and celery in the 3 tablespoons of butter until tender. Stir in parsley and marjoram. Blend in flour, salt and pepper. Add cream, cook and stir until thickened and bubbly. Remove from heat, stir in fish. Turn mixture into baked 9 inch pastry shell. Toss together bread crumbs and melted butter; sprinkle over pie. Bake at 325 degrees, uncovered for 30 to 35 minutes. Let stand 5 minutes. Makes 6 servings.**