

Main Dishes

Seafood

Impossible Tuna Pie

Impossible Seafood Pie. Just substitute 6 ounces crabmeat or shrimp for the tuna.

- 1 can (6 oz.) tuna, drained
- 1 cup sharp American cheese, shredded
- 1 pkg. (3 oz.) cream cheese, cubed
- 1/4 cup green onions, sliced
- 1 jar (2 oz.) chopped pimiento, drained

- 2 cup milk
- 1 cup Bisquick or *Quickie Bisquick Mix
- 4 eggs
- salt and pepper

- 2 tomatoes
- 1 green onion



Mix tuna, cheeses, onions, and pimiento into a greased 10-inch x1-1/2-inch pie plate.

Beat remaining ingredients 15 seconds in blender on high or 1 minute with hand beater.

Pour into pie plate.

Bake at 400 degrees for 35 to 40 minutes until knife inserted between center and edge comes out clean.

Cool 5 minutes.

Serve with sliced tomatoes and sliced green onions.

Yield: 6 to 8 servings.

NOTE: *Quickie Bisquick Mix is a substitute for Bisquick and the recipe is in this cookbook.

Green Onion Firecracker: With a small scissors or very sharp knife, cut tips of green onion to end of dark green onion portion. Chill in ice water until curled. Use the white onion portion finely chopped for garnish on top of tomatoes. The Firecracker looks good on top of your favorite mixed drink, too.