

# Amy Foote's Salmon Fish Pie

Alaska Tribal Conference on Environmental Management  
Cooking Demo with Chef Amy Foote

Wednesday, December 16  
11 a.m. – 12:30 p.m.

## INGREDIENTS

### For the crust

\*The piecrust can be store bought or premade following this recipe

2½ cups flour  
1 tsp salt  
1 tsp black pepper  
1 lb butter, grated, and frozen  
½ cup ice cold water

### For the filling

2 cups shredded cabbage  
1 cup shredded carrots  
1 cup small diced onions  
1 clove garlic  
¼ tsp celery seed  
¼ cup oil (preferably extra virgin olive oil)  
2 cups cooked rice  
2 lbs of salmon (you can use smoked, fresh, or canned)  
Salt and pepper to taste

## INSTRUCTIONS

Place the flour, salt, and pepper in the bowl of a food processor and pulse to combine. Add the butter and process until the mixture resembles coarse crumbs. While the machine is running, gradually drizzle in the water, processing until the dough comes together to form a ball. Split into 2 equal balls. Transfer the dough to a piece of plastic wrap, roll to make 2 discs. For best results, refrigerate overnight.

In a sauté pan, add oil and combine cabbage, carrots, onions, garlic, and celery seed. Sauté until tender, add salt and pepper to taste. Allow to cool to room temperature and mix with cooked rice.

In a 9x13 pan, add the base raw piecrust, layer your cooked rice and vegetable mixture, and top with your choice of salmon.

Now add the top crust. Bake at 350° for 45 minutes.

### Will Also Require:

Cutting Board  
Knife  
Grater

Food processor  
Sauté pan and spoon  
9x13 metal or glass pan