

## Beef

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# Salami-Cheese Pie

Better Homes and Gardens All-Time Favorite Casserole Recipes

**Servings: 6**

**1 Refrigerated 9-inch pie crust**  
**1 tablespoon all-purpose flour**  
**1/8 teaspoon pepper**  
**1 cup evaporated milk**  
**1/2 cup (2 oz) shredded American cheese**  
**1/2 pound (1 1/2 cups) salami, chopped**  
**1 cup potato, cooked and cubed**  
**1/4 cup onion, chopped**  
**2 tablespoons pimiento, chopped**

Preheat oven to 400 degrees.

Place pie-crust in a 9-inch pie-plate and bake for 10 minutes. Set aside to cool. Reduce oven temperature to 350 degrees.

In a saucepan, combine flour and pepper; blend in milk. Cook and stir until thickened and bubbly; remove from heat. Stir in cheese until melted. Stir in salami, potato, onion and pimiento. Place mixture in pie shell.; place 2nd crust on top.

Bake at 350 degrees until center is nearly set, 35 to 40 minutes. Let stand 5 minutes.

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Per Serving (excluding unknown items): 124 Calories; 7g Fat (47.2% calories from fat); 6g Protein; 11g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 201mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.