



## You and the Magic of Evaporated Milk

create this smooth, satisfying one-dish meal!

**CHEESE-TUNA PUFF:** Pie plate, 9-inch . . . 6 servings . . . Preheated 425° oven

**PIE SHELL:** 1 cup sifted Pillsbury's BEST All Purpose Flour\*  
½ teaspoon salt

½ cup lard  
3-4 tablespoons cold water

\*For use with Pillsbury's BEST Self Rising Flour, omit salt in pastry and decrease water to 2-3 tablespoons.

Sift flour and salt into bowl. Cut in lard until size of small peas. Sprinkle water over mixture. Stir with fork until dough is moist enough to hold to-

gether. Roll out on floured surface to 11-inch circle. Fit into pie pan. Fold edge back and under to form standing rim; flute as usual.

### TUNA FILLING:

2 cups (2-6½ oz. cans) White Star Brand Tuna  
½ cup chopped celery  
2 tablespoons chopped green pepper

½ teaspoon Worcestershire sauce  
Salt and pepper to taste  
3 tablespoons flour

1 tablespoon butter, melted  
1½ cups (1 tall can) Evaporated Milk  
2 cups shredded Cheddar Cheese

Combine tuna, celery, green pepper, Worcestershire sauce, salt and pepper in bowl. In a saucepan, blend flour into butter. Gradually add Evaporated Milk. Cook, stirring constantly, until thickened. Add 1½ cups Cheddar Cheese; stir until melted. Reserve 1 cup sauce for topping. Combine remain-

ing sauce with tuna mixture; blend well. Spoon into pie shell. Bake 15 minutes in 425° oven. Remove from oven. Decrease oven temperature to 375°. Cover pie with Cheese Puff Topping. Bake 20-25 minutes. Sprinkle with remaining ¼ cup cheese. Serve at once.

**CHEESE PUFF TOPPING:** 2 eggs, separated; 1 cup reserved cheese sauce

Beat egg whites until stiff but not dry. Slightly beat egg yolks; blend into cheese sauce. Fold gently into beaten egg whites.

It's like magic the way Evaporated Milk combines with the other ingredients of this new recipe to make a one-dish meal you'll be proud to serve your family—or guests. Evaporated Milk is the magic ingredient. It adds flavor and richness because it is actually *concentrated whole milk*. Keep it handy!

You never outgrow  
your need for foods  
made from Milk

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