



Oyster Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 potatoes, diced
- 1 stalk celery, chopped
- 1 carrot, sliced (optional)
- Salt and pepper
- 1 pint oysters
- Butter
- 1/2 cup milk, heated
- 1 recipe pastry, recipe follows
- Egg wash, (1 egg mixed with 1 tablespoon water)

Instructions

Parboil potatoes, celery and carrot until fork-tender. Drain and season with salt and pepper. Layer vegetables and oysters in baking pan. Dot top with butter; pour heated milk over. Cover with pastry. Paint with egg wash. Make a few small slashes in the pastry for the steam to escape. Bake in a preheated 375 degree oven for 35 minutes or until crust is golden brown.