



# Salami Pie

MY FAVORITE RECIPE FOR

FROM THE RECIPE FILE OF —

E. LEE CARTIERI

## GRANDMA'S SALAMI PIE

- 3½ cups all-purpose flour
- ½ teaspoon salt
- 1 cup shortening
- 2 tablespoons cooking oil
- ½ to 1½ cup cold water
- 12 ounces salami, diced (2½ cups)
- 3 cups shredded Swiss cheese (12 ounces)
- 5 hard-cooked eggs, sliced
- 1 cup grated Romano cheese
- 4 beaten eggs
- ½ teaspoon pepper

In mixing bowl combine flour and salt. Cut in shortening till size of small peas. Stir in oil. Sprinkle 1 or 2 tablespoons water over flour mixture; gently toss with fork. Repeat till all is moistened. Form into a ball. On lightly

SERVES —

floured surface roll out *two-thirds* of the dough to form a 16x12-inch rectangle. Press into bottom and up sides of a 13x9x2-inch baking pan. Layer in pan in order: salami, Swiss cheese, hard-cooked eggs, and Romano cheese. Combine eggs and pepper; pour into pan.

On lightly floured surface, roll remaining dough to a 14x10-inch rectangle. Place over filling in pan. Seal top and bottom crust edges together by rolling edges toward center. Flute edges. Prick top crust well. Bake in a 375° oven about 65 minutes or till golden. Cool 45 minutes. Cut into small rectangles to serve. Serves 28 to 32.

*Per serving:* 270 cal., 11 g pro., 13 g carbo., 19 g fat, 106 mg chol., 343 mg sodium. USRDA: 11% thiamine, 12% riboflavin, 17% calcium, and 18% phosphorus.