

Scandinavian Shrimp Pie

Crust

1¼ cups all-purpose flour
¼ cup semolina flour
2 teaspoons sugar
¼ teaspoon salt
2 Tablespoons butter
1 Tablespoon vegetable shortening
¼ cup ice water
½ teaspoon cider vinegar
Cooking spray



Preheat oven to 375°. Chill butter, then cut into small pieces. Combine all-purpose flour, semolina flour, sugar, and salt in food processor. Add butter and vegetable shortening. Process until the mixture is a coarse meal. Combine ice water and vinegar. Add vinegar-water mixture to flour. Mix with a fork until well combined. Coat a deep dish pie plate with cooking spray. Press mixture into pie plate and up the sides. Bake for about 5 minutes. Cool on a wire rack.

Filling and Pie

1 Tablespoon olive oil
12 ounces uncooked, deveined shrimp
¼ cup cream cheese
½ cup egg substitute
2 teaspoons all-purpose flour
1 cup evaporated milk
2 ounces Havarti cheese
Fresh dill
1/8 teaspoon salt

Chop shrimp into bite sized pieces. Heat olive oil in a large skillet on medium-high heat. Add shrimp and cook until you're sure it's cooked. Combine cream cheese and ¼ cup of egg substitute in a mixing bowl. Beat with a mixer at medium speed until well blended. Add flour and beat one minute. Add remaining egg substitute and milk and beat until mixed. Stir in shrimp, Havarti cheese, dill and salt. Pour mixture into crust. Bake at 375° for 40 minutes (or until set).

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