



FISH PIE

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| 2 heaping tablespoons Minute Tapioca | Salt and pepper to taste |
| 1 pint hot milk | 1 cup white sauce |
| 1 cup cooked fish | 1 tablespoon butter substitute |
| 1 cup cheese, broken into bits | |

Cook the Minute Tapioca, butter substitute, salt, pepper, and milk in a double boiler for fifteen minutes, stirring occasionally, then remove from the fire. Put a thin layer of this cooked tapioca, hot or cold, in a baking dish, then a layer of fish, white sauce and cheese; continuing in like manner until the fish and sauce are all used. Use the tapioca, sprinkled with cheese crumbs for the top layer, and bake until brown; about forty-five minutes.