



**NAME OF THE RECIPE:**

Aunt Yvonne's seafood pot pie

**PARTICIPANT'S NAME:** Tante

Yvonne

**CATEGORY:**

Family Table (family)

**PROVINCE :**

Quebec

**STORY:**

This recipe was invented by my mother, who was commonly known as Aunt Yvonne. I'm paying tribute to her with this recipe, which is renowned in the Magdalen Islands and beyond. Although my mom is no longer with us, she had an impact on our lives and on our Madelinot heritage. The Ministère de l'Agriculture, des Pêcheries et de l'Alimentation even gave her an award for this recipe in 1983. My mother touched everyone she met with her kindness, generosity, creativity and zest for life.

**INGREDIENTS:**

**Filling**

- 1 cup water
- 2 cups potatoes, diced
- 2 cups (454 g) scallops, in small pieces
- 1 lb (454 g) lobster meat, fresh or frozen, in small pieces
- 2 cups (450 g) shrimp
- 1 cup celery, diced
- 1 cup onion, finely chopped
- 1 medium carrot, grated (not too finely)
- ¼ cup shallots, chopped
- 1 tsp fish seasoning
- salt and pepper
- 1 can condensed milk

**INSTRUCTIONS:**

**Crust**

1. Mix the dry ingredients. Add the shortening and milk. Mix well. Roll out the dough with a rolling pin and line the bottom and sides of a rectangular baking dish. Keep the remaining dough for the top crust.

**Seafood filling**

2. Put the water, potatoes, lobster, shrimp, scallops, celery, onion, shallots, carrot and seasoning in a pot.
3. Bring to a boil and cook for 10 minutes. Add the condensed milk and butter.
4. Dissolve the corn starch in water and add it to the seafood mixture. Pour the mixture onto the crust.
5. Brush the edges of the crust with milk. Top with the second crust and crimp the edges with a fork.



**INGREDIENTS:**

- ½ cup butter
- 4 tbsp corn starch

**Crust**

- 4 cups flour
- 2 tsp parsley
- 8 tsp baking powder
- 2/3 cup shortening
- 2 tsp salt
- 1¾ cups milk
- 2 tsp dry mustard

**INSTRUCTIONS:**

6. Cut wavy pie vents in the top crust. Don't forget to decorate—cut little fish shapes into the crust.
7. Bake at 350 °F for 30 to 50 minutes or until the crust is a golden brown colour.