

Elizabethan Eel and Onion pie

Serves 6 - 8 people

From www.Seatofmars.com

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2 pounds of Eel cleaned, skinned and the backbone removed (1 quarter pounds when ready to bake)

Quarter of a cup of Lemon juice

Half a teaspoon of Salt

An Eighth of a teaspoon of powdered Ginger

Eighth of a teaspoon of freshly ground pepper

2 tablespoons of Butter

2 Medium Onions (finely chopped)

2 tablespoons of Raisins

9 Inch unbaked pie pastry lid

1 tablespoon of Milk

1) Chop the Eel into 1 inch lengths

2) In a bowl, combine Lemon Juice, Salt, Ginger and Pepper the toss the Eel pieces into the mixture

3) Melt the Butter in a skillet and saute the Onions until translucent

4) Add Onions and Raisins to Eel mixture, stirring well to distribute the ingredients evenly.

6) Place the mixture in a 9 inch pie plate. Cover with pastry lid and crimp edges. paint the Milk on the lid and slash in a few places to allow out the steam.

7) Bake at 375 degrees for 1 hour

8) Serve hot

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