Tuna Guiche

1 (6-oz.) can tuna 1/8 tsp. dill weed ¼ tsp. pepper 1/2 tsp. salt (or leave out) 2 tsp. corn starch ¼ c. butter, melted 1 c. finely chopped onion 1 c. Cheddar cheese 1 c. Swiss cheese 1 1/2 c. half & half, or milk 4 eggs 1 (10-inch) unbaked pie crust shell

Drain tuna. Break or cut tuna into bite-size pieces. Combine all ingredients thoroughly and pour into pie crust (unbaked).

Bake at 350° until golden brown and knife inserted into center comes out clean (approx. 35 minutes). Cool for 5 minutes; cut wedges and serve.

