

Hamburger Pie

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Ingredients:

2 lb of ground beef.
1 medium egg.
2 ¼ cups of water.
2 cups of instant potato mash.
1 cup of skim milk.
½ cup of cornflakes, crushed.
1 tablespoon of margarine.
1 teaspoon of salt.
½ teaspoon of finely chopped onion.
¼ teaspoon of garlic powder.
Salt and pepper, to taste.

Directions:

Combine the ground beef, cornflakes, garlic powder, onion, and egg; mix thoroughly.

Add the salt and pepper.

Place the mixture in a nine-inch pie pan.

Pat to cover bottom and sides evenly.

Heat water, milk, and salt just to a boil; remove from heat.

Bake at 425°F for 30 minutes; drain off excess fat.

Heat water, skim milk, and salt just to a boil; remove from heat.

Add potato mash granules; mix thoroughly.

Add margarine; blend thoroughly.

Cover and allow to stand 5 minutes.

Spread evenly over meat mixture.

Return to oven and bake until the potatoes are golden brown.

Allow to rest 10 minutes before cutting the pie into slices.