

CHEESEBURGER PIE
BY DOROTHY ZENHDER

1 pound cooked ground beef

1/2 cup evaporated milk

1/2 cup ketchup

1/3 cup fine dry bread crumbs

1/4 cup chopped onion

3/4 teaspoon salt

1/8 teaspoon dried oregano

1/8 teaspoon pepper

1 8-inch unbaked pastry shell

4 ounces processed American cheese, shredded (1 cup)

1 teaspoon Worcestershire sauce

Thoroughly combine ground beef, evaporated milk, ketchup, crumbs, onion, salt, oregano and pepper. Spread in unbaked pastry shell. Bake at 375 degrees for 35 to 40 minutes. Toss together cheese and Worcestershire; spread atop meat. Bake 10 minutes more. Remove from oven; let stand 10 minutes before serving. Garnish with dill pickle slices (optional).

Makes 6 servings

Note from Dorothy - This is a tasty dish that both adults and children will enjoy. It is incredibly simple to put together and bake. Perfect for leftovers too. I often would make and bake it the night before so all we had to do was heat it back up when we were on the go.