

# Hamburger Quiche

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 pound ground beef  
1/2 cup mayonnaise  
1/2 cup milk  
2 eggs  
1 tablespoon cornstarch  
1 1/2 cups chopped  
cheddar or Swiss cheese  
1/4 cup onion, chopped  
dash pepper  
1 small can mushrooms  
(optional)  
1 unbaked pastry pie shell.*

In a skillet, brown the ground beef and onions.  
Drain the fat.

In a bowl, blend the mayonnaise, milk, eggs and cornstarch. Stir in the ground beef, cheese, pepper and ground beef, if using.

Place the pastry shell into a pie plate. Turn the meat mixture into the pastry shell.

Bake at 350 degrees for 35 to 40 minutes until golden brown.

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Per Serving (excluding unknown items): 2464 Calories; 228g Fat (82.2% calories from fat); 94g Protein; 17g Carbohydrate; 1g Dietary Fiber; 865mg Cholesterol; 1136mg Sodium. Exchanges: 1/2 Grain(Starch); 12 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 27 1/2 Fat.