

Hamburger Potato Pie

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 onion, chopped fine
2 tablespoons fat
1 pound ground beef
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup cooked peas
1 cup canned tomatoes
1/2 cup ketchup
3 cups hot seasoned
mashed potatoes
1 egg, beaten*

Preheat the oven to 350 degrees.

In a skillet, cook the onion in hot fat until golden brown. Add the ground beef, salt and pepper. Cook until the meat is golden brown.

Add the peas, tomatoes and ketchup. Mix well. Transfer the mixture to a casserole dish.

In a bowl, combine the mashed potatoes and egg. Spread over the top of the mixture.

Bake for 20 to 30 minutes.

Per Serving (excluding unknown items): 2061 Calories; 152g Fat (66.3% calories from fat); 96g Protein; 79g Carbohydrate; 15g Dietary Fiber; 622mg Cholesterol; 3611mg Sodium. Exchanges: 1 1/2 Grain(Starch); 11 1/2 Lean Meat; 3 1/2 Vegetable; 23 1/2 Fat; 2 Other Carbohydrates.