

Beef Broccoli Pie

Carolyn Krenzelok - Dayton's St Cloud

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 6

*1 pound ground beef
1/4 cup chopped onion
2 tablespoons flour
3/4 teaspoon salt
1/4 teaspoon garlic salt
1 1/4 cups milk
1 package (3 ounce) cream
cheese, softened
1 egg, beaten
1 package (10 ounce)
frozen chopped broccoli,
cooked and well drained
pastry for nine-inch two-
crust pie
4 ounces shredded cheddar
cheese
milk*

Preheat the oven to 350 degrees.

In a skillet, brown the beef and onion. Drain. Stir in the flour, salt and garlic salt. Add 1-1/4 cups of milk and the cream cheese. Cook and stir until bubbly and smooth.

Stir about one cup of the hot mixture into the beaten egg. Return to the mixture in the skillet. Cook and stir over medium heat until the mixture is thick, about 1 to 2 minutes. Stir in the broccoli. Set aside.

Roll out half of the pastry. Fit into a pie plate. Spoon the hot meat mixture into the pastry shell. Sprinkle with cheese.

Roll out the remaining pastry. Place over the filling to form a top crust. Seal the edges. Flute. Cut slashes for the steam to escape. Brush the top crust with a little milk.

Bake 40 to 45 minutes. If the pastry browns too quickly, cover the edges with foil during the last 20 minutes of baking.

Let stand for 10 minutes before serving.

Per Serving (excluding unknown items): 501 Calories; 42g Fat (76.3% calories from fat); 23g Protein; 6g Carbohydrate; trace Dietary Fiber; 169mg Cholesterol; 672mg Sodium. Exchanges: Grain(Starch); 3 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 6 Fat; 0 Other Carbohydrates.