

Meat Pie

Mrs. J Houle

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

*1 pound ground beef
1 pound ground pork
margarine
1 large onion, chopped
1 cup mashed potato
1 cup bread crumbs
1/4 teaspoon cinnamon
1/4 teaspoon cloves
salt (to taste)
pepper (to taste)
1 cup water
1 unbaked pie shell.*

In a bowl, combine the ground beef and ground pork.

In a skillet heat the margarine and saute' the onion. Add the ground meat mixture. Cook until browned.

Add the mashed potato, bread crumbs, cinnamon, cloves, salt, pepper and water. Mix well. Simmer.

Pour into the unbaked pie shell. The mixture will be loose.

Bake in the oven at 350 degrees until the pie shell is brown.

Per Serving (excluding unknown items): 3073 Calories; 223g Fat (66.2% calories from fat); 167g Protein; 89g Carbohydrate; 5g Dietary Fiber; 713mg Cholesterol; 1506mg Sodium. Exchanges: 5 Grain(Starch); 22 Lean Meat; 1 1/2 Vegetable; 32 Fat.