

Meat-Za Pie

Mrs Jack G Reed

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 pound ground beef
1/2 cup fine dry bread
crumbs
1 can (2 ounce) sliced
mushrooms, drained
1/4 teaspoon oregano,
crumbled finely
1/2 to 1 teaspoon garlic salt
2/3 cup evaporated milk
2 or 3 slices American
cheese, cut in strips
catsup or tomato paste
2 tablespoons grated
Parmesan cheese*

Preheat the oven to 400 degrees.

In a nine-inch pie pan, place the beef, garlic salt and bread crumbs. Add the evaporated milk and mix together with a fork. With the fork, spread the mixture evenly over the bottom of the pie pan, raising a rim about one-half inch around the edge.

Spread catsup or tomato paste over the meat to the rim. Arrange the drained mushrooms on the catsup. Place cheese strips casually in a criss-cross pattern over the top. Sprinkle with oregano. Sprinkle generously with Parmesan cheese.

Bake for 20 minutes or until the cheese is melted and lightly browned.

Cut in wedges and serve.

Per Serving (excluding unknown items): 2546 Calories; 207g Fat (73.6% calories from fat); 142g Protein; 25g Carbohydrate; 2g Dietary Fiber; 656mg Cholesterol; 4930mg Sodium. Exchanges: 0 Grain(Starch); 18 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Non-Fat Milk; 30 1/2 Fat; 0 Other Carbohydrates.