

Pie Burgers

Sandra Adams - Hudson's Battle Creek

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

Servings: 8

GROUND BEEF FILLING

*1 pound ground beef
1 envelope dry onion soup mix*

*1/3 cup pickle relish
2 to 4 tablespoons chili sauce*

CHILI SAUCE

1 can (16 ounces) stewed tomatoes

1 can (8 ounce) tomato sauce

1/4 cup packed brown sugar

3 tablespoons vinegar

1/2 teaspoon salt

1/4 cup chopped onion

1 teaspoon chili powder

PASTRY

1/2 cup evaporated milk

2 teaspoons vinegar

2 cups all-purpose flour

1 teaspoon salt

1/2 teaspoon baking powder

2 ounces (1/2 cup) sharp cheddar cheese, shredded

2/3 cup shortening

Preheat the oven to 425 degrees.

In a skillet, brown the ground beef lightly with the soup mix. Drain. Stir in the pickle relish and chili sauce. Set aside.

In a saucepan, combine the stewed tomatoes, tomato sauce, brown sugar, vinegar, salt, chopped onion and chili powder. Heat to boiling.

Reduce the heat and simmer for 15 minutes, stirring often. (Makes three cups of sauce).

In a measuring cup, combine the milk and vinegar. Let stand for a few minutes.

In a medium bowl, combine the flour, salt and baking powder. Add the cheese. Cut in the shortening until the particles are the size of peas.

Add the milk mixture all at once. Stir with a fork to moisten thoroughly. Shape into a ball.

Roll out one-half of the dough to 1/2 inch thickness. Cut into quarters. Place 1/4 cup of the beef filling on each quarter. Fold the dough over the filling. Firmly press the edges together. Prick three times with a fork.

Place the pie wedges on a cookie sheet. Repeat with the remaining one-half of dough and the remaining filling.

Bake about 15 minutes or until light brown.

Add any leftover beef to the chili sauce.

Serve the burgers hot with chili sauce.

Per Serving (excluding unknown items): 636 Calories; 43g Fat (60.5% calories from fat); 22g Protein; 42g Carbohydrate; 2g Dietary Fiber; 83mg Cholesterol; 944mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Other Carbohydrates.