



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

BEEF AND TOMATO PIE

INGREDIENTS

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| ‡ 1 lb. ground beef | ‡ 2 Tbsp. ketchup |
| ‡ 2 cups biscuit/baking mix | ‡ 1 cup diced fresh tomato |
| ‡ 1 large onion, chopped | ‡ 1/2 tsp. salt |
| ‡ 2/3 cup milk | ‡ 1/2 cup shredded cheddar cheese |

DIRECTIONS

1. In a skillet over medium high heat, cook beef and onion until meat is no longer pink; drain. Remove from the heat. Stir in ketchup and salt; set aside.
2. Combine biscuit mix and milk just until moistened. Turn onto a lightly floured surface and knead 6-8 times. Roll into a 10 inch circle; transfer to a greased 9 inch pie plate. Flute edges. Spoon meat into crust. Sprinkle with tomatoes.
3. Bake at 425 degrees for 20-25 minutes. Sprinkle with cheese; bake 2 minutes longer or until cheese is melted.