

Beef

Black Olive Hamburger Pie

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Tifton Gazette - Great Tifton Taste-Off

Servings: 6

2 frozen pie crusts, uncooked
1 1/2 pounds hamburger
1 cup onion, chopped
2 cloves garlic, minced
2 cans (6 oz) large black olives, drained and sliced
1 can (8 oz) tomato sauce with basil, garlic and oregano
1 1/2 cups cheddar cheese, shredded
salt and pepper to taste
egg wash (1 egg yolk and water whipped together)

Arrange one pie crust in a deep dish pie plate.

Brown the hamburger well with the onions. Add the garlic last so it does not burn. Remove from heat and drain the beef mixture with a colander.

Add olives, tomato sauce and cheese to the beef and pour the mixture into the pie plate.

Top with the remaining pie crust and crimp the edges. Brush the pie with the egg wash.

Bake at 350 degrees for 45 minutes.

Per Serving (excluding unknown items): 688 Calories; 38g Fat (49.6% calories from fat); 25g Protein; 62g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 938mg Sodium. Exchanges: 4 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 6 1/2 Fat.