

Meatball Pie

*Susan Keith - Fort Plain, NY
Taste of Home Prize-Winning Recipes*

Servings: 6

*3/4 cup soft bread crumbs
1/4 cup onion, chopped
2 tablespoons fresh parsley, minced
1 teaspoon salt
1/2 teaspoon dried marjoram
1/8 teaspoon pepper
1/4 cup milk
1 egg, lightly beaten
1 pound ground beef
1 can (14-1/2 ounces) stewed tomatoes
1 tablespoon cornstarch
2 teaspoons beef bouillon granules
1 cup frozen peas
1 cup cooked carrots, sliced*

CRUST
*2 2/3 cups all-purpose flour
1/2 teaspoon salt
1 cup shortening
7 to 8 tablespoons ice water
half-and-half cream*

In a bowl, combine the bread crumbs, onion, parsley, salt, marjoram, pepper, milk and egg. Crumble the beef over the mixture and mix well (mixture will be soft). Divide into fourths. Shape each portion into twelve small meatballs. Brown the meatballs, a few at a time, in a large skillet. Drain and set aside.

Drain the tomatoes, reserving the liquid. Combine the liquid with the cornstarch. Pour into the skillet. Add the tomatoes and bouillon. Bring to a boil over medium heat, stirring constantly. Stir in the peas and carrots. Remove from the heat and set aside.

Preheat the oven to 400 degrees.

For the crust, combine the flour and salt in a bowl. Cut in the shortening until the mixture resembles coarse crumbs. Add the water, one tablespoon at a time, tossing lightly with a fork until the dough forms a ball. On a lightly floured surface, roll half of the dough to fit a 10-inch pie plate. Place in an ungreased plate. Add the meatballs. Spoon the tomato mixture over the top. Roll the remaining pastry to fit the top of the pie. Place over the filling. Seal and flute the edges. Cut vents in the top crust. Brush with cream.

Bake for 45 to 50 minutes or until golden brown. If needed, cover the edges with foil for the last 10 minutes to prevent overbrowning. Let stand for 10 minutes before cutting.

Per Serving (excluding unknown items): 824 Calories; 56g Fat (61.7% calories from fat); 22g Protein; 57g Carbohydrate; 4g Dietary Fiber; 101mg Cholesterol; 810mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 10 Fat.