

Impossible Cheeseburger Pie - Bisquick

Yields 6-8 servings

Ingredients

- 1 pound ground beef
- 1 1/2 cups chopped onion
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 cup shredded Cheddar cheese (4 oz.)
- 1 1/2 cups milk
- 3/4 cup Bisquick baking mix
- 3 eggs

Instructions

1. Heat oven to 400°F. Lightly grease a 10" pie plate.
2. Cook and stir beef and onion until brown; drain.
3. Stir in salt and pepper.
4. Spread beef mixture in pie plate; sprinkle with cheese.
5. Beat remaining ingredients (milk, Bisquick, and eggs) until smooth - 15 seconds in blender on high speed, or 1 minute with a hand beater.
6. Pour over beef and cheese in pie plate.
7. Bake until golden brown and a knife inserted in the center comes out clean, about 30 minutes.
8. Let stand 5 minutes; garnish as desired.
9. Refrigerate remaining pie.

Notes on the Card

****For a 9" pie plate:**** Decrease milk to 1 cup, baking mix to 1/2 cup, and eggs to 2.

****High Altitude (3,500-6,500 feet):**** Bake 10" pie about 35 minutes; bake 9" pie 30-35 minutes.

IMPOSSIBLE CHEESEBURGER PIE BISQUICK

1 pound ground beef	1½ c. chopped onion
½ tsp. salt	¼ tsp. pepper
1 c. shredded Cheddar cheese (4 Oz.)	1½ cups milk
3 eggs	¾ Bisquick baking mix

Heat oven to 400 degrees. Lightly grease 10" pie plate. Cook and stir beef and onion until brown; drain. Stir in salt and pepper. Spread beef in pie plate; sprinkle with cheese. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour in pie plate. Bake until golden brown and knife inserted in center comes out

clean, about 30 minutes. Let stand 5 minutes; garnish as desired. Refrigerate remaining pie.

Yield: 6-8 servings.

NOTE: If using 9" pie plate, decrease milk to 1 cup, baking mix to $\frac{1}{2}$ cup and eggs to 2.

HIGH ALTITUDE: Directions (3500-6500 feet): Bake 10" pie about 35 minutes; bake 9" pie 30-35 minutes.