

## EASY MEAT LOAF

2 lbs Ground Beef  
1 small can evaporated milk (or 1/2 cup milk)  
2 packages dried onion soup mix

Mix all ingredients together and form loaf in Dutch oven. Bake approximately 50 to 60 minutes.

## MEAT PIE ROMA

1 lb lean Ground Beef	1/2 tsp Oregano
1/2 cup chopped Green Pepper	1/4 tsp Garlic powder
1/3 cup chopped Onion	Dash Pepper
1 (6 oz) can tomato paste	1 (8 oz) pkg. refrigerator biscuits
3/4 cup water	1/3 cup Parmesan Cheese
1 tsp Salt	1 (6 oz) pkg. Mozzarella Cheese slices

Saute green peppers and onions. Brown meat, drain. Add tomato paste, water and seasonings. Simmer 10 minutes. Line dutch oven with the biscuits, sprinkle with 1/4 cup Parmesan cheese. Fill with 1/2 of meat mixture and 2 slices of the mozzarella cheese. Top with the rest of meat mixture and Parmesan cheese. Bake at 400 degrees for 15 to 20 minutes. Cut the rest of the mozzarella cheese into strips and place on top of meat pie to form lattice. Bake until cheese melts. Serves 6.

## IMPOSSIBLE CHEESEBURGER PIE

1 1/2 lb lean Ground Beef	1 1/2 cup shredded Cheddar Cheese
2 1/4 cups chopped Onion	2 1/4 cups Milk
3/4 tsp Salt	3/4 cup Bisquick
3/8 tsp Pepper	4 Eggs

In a skillet, brown meat and onion stirring to break up meat. Drain off fat. Add salt and pepper. Spread mixture evenly in Dutch oven. Sprinkle cheese on top meat. Place milk, Bisquick and eggs in a bowl. Mix until smooth. Pour over meat and bake at 400 degrees for 30 minutes until brown and knife comes out clean. Serves 6.