

NORMA'S MEAT PIE

1-1/2 lbs very lean hamburger
1 tsp butter
1 large onion
6 slices of American cheese
(or 1 cup of shredded cheese of choice)
1 tsp cinnamon
1/4 to 1/3 tsp cloves

Work the hamburger and butter in frying pan until the meat crumbles to very fine pieces and is cooked through. Add onion, cinnamon, and cloves and mix well to blend flavors. Add the cheese and stir until melted into the mixture and turn the heat off. Then turn the oven on to 450 degrees. Roll out a round of pie crust on a floured surface and fit it into the pie pan making sure it hangs over the edge by at least an inch. Pour the mixture into the pie pan on top of the crust. Then put the other round of pie crust on top and pinch the edges together. Cut a design into the top of the crust to make vent holes. Brush milk over the top of the crust so it will brown evenly. Put it into the oven and bake until the top is golden brown.

TIP: Scrape back the mixture from the bottom of the pan and if the liquid runs out fast it should be reduced a little longer. Once most (but not all) of the liquid in the mixture has been eliminated, turn the heat off and let it stand. American cheese will produce more liquid than mozzarella or provolone.

TIP: Sometimes the filling bubbles out so you may want to put aluminum foil on the oven rack under the pie.