

Mini Mack's Cheeseburger Pie
Courtesy of Grandma

Crust:

2 2/3 cup flour

1 t. salt

1 cup shortening (or butter if you prefer)

Mix together

Add 6-8 T ice-cold water, sprinkling in 1 tablespoon at a time until dough ball forms, mixing after each tablespoon (Food processor does this in two seconds flat. Pulse a few tablespoons of ice water with flour mixture until little "peas" are formed. Dump out, squish together, dough ball!)

Pat dough ball onto bottom and sides of 9x13 pan. Bake 15 minutes at 425.

Filling:

2 lb ground beef or turkey

1 - 1 1/2 cups finely chopped onions (One large onion)

1/4 t. garlic

Brown together and drain

Sprinkle meat with 1 t. salt and 1/2 cup of flour

Then add in:

2/3 cup dill pickle juice

2/3 cup of milk

1 cup of chopped dill pickles (or if you are a Mini Mack, 2 cups plus a few on the side for grazing while cooking).

2 cups of cheddar cheese, grated

Dump meat and pickles, etc. into cooked crust.

Bake at 425 for 15 minutes. Sprinkle with a bit more cheese and bake for about 5 more minutes or until golden brown.

Enjoy!