

FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Mary's Hamburger Pie

1 lb Ground Beef

1 Large Can Tomato Sauce

1 Can French Style Green Beans

1 Medium Onion

Sugar (Optional)

Salt

Pepper

Brown Potatoes ~ Make Mashed Potatoes

Butter

Paprika

Parmesan Cheese

Brown beef and onions. Add tomato sauce, beans, salt & pepper, and sugar. (Sugar cuts the acid in the tomato sauce). Simmer for 15 minutes

Put in casserole dish. Add mounds of mashed potatoes. Place a pat of butter on top of each mound. Sprinkle with paprika and Parmesan cheese.

Bake at 350° for 20 ~ 30 minutes.

This was mom's recipe given to me when I got married. She would use tomato soup instead of the tomato sauce. My family liked the tang of the sauce.