



Photo courtesy of Betty Crocker

Taco Pie

One of our cooking experts came up with the basics for this recipe. Out in Elk Camp, Deer Camp, or wherever you maybe, sometimes the particular chilies or seasoning mix called for may not be available. You can use your imagination or whatever you have on hand that suits your palate for this great, easy, remarkably-filling main dish. This recipe can be heated up with jalapenos and zesty taco mix, or toned down with another vegetable than the onion. This recipe can be made easily in a Dutch Oven.

Make plenty because this dish disappears quickly.

Ingredients: Makes 6 to 8 servings.

1. One Pound Ground Beef. We used Ground Elk, but Venison or Wild Boar Sausage would make great substitutions.
2. One-half cup chopped onion.
3. One envelope of taco seasoning mix.
4. One can of green chilies, about four ounces.
5. Three-quarter cup of self-rising flour.
6. One and one-quarter cup of milk.
7. Three eggs.
8. One cup of shredded cheese. We used Sharp Cheddar, always a staple in our camp.

Preparation:

1. Heat oven to 400 degrees. Grease a 10 inch pie plate.
2. Cook meat and onions in a skillet over medium heat, stirring occasionally, until brown and drain. Stir in seasoning mix. Spread in pie plate. Sprinkle with chilies.
3. Stir self-rising flour, milk and eggs until blended. Pour into pie plate.
4. Bake 25 minutes. Sprinkle with cheese. Bake 8 to 10 minutes or until a knife inserted in center comes out clean. Let stand five minutes before serving.