



Home on the Range

SAVORY PIES

New ways to serve family favorites

Tex-Mex meals. Pizza of all varieties. And burgers with cheese and all the trimmings. These are the tastes that today's family loves. Now, take the ingredients of these all-American favorites and bake them in a pie.

Featured here are four delicious main dish pies for home-cooked meals that bring the whole family together. And with convenient refrigerated pie crusts, there's no rolling and no mess. So, it's fun and easy to prepare a classic dinner with a new twist.

For a Southwestern-style savory pie, try Tex-Mex Quesadilla. It has the character of the popular Mexican dish, but in a dressed-up version large enough to feed the entire family. And you don't even need a pie pan; it bakes on a cookie sheet. Tender, flaky pie crust surrounds a zesty meat filling. When you're ready to serve this quesadilla, let the kids help you add the Tex-Mex toppers—lettuce, green onions, black olives, shredded cheese and sour cream.

Are cheese-topped burgers a favorite? Turn these favorite flavors into a pie and gather the family around the table. Your kids will agree Cheesy Burger Pie is far better than burgers in the car. Simply add a salad and dinner is ready.

If your family loves the stuffed pizzas of trendy restaurants, offer them Spinach Pizza Pie. This pie version combines a savory spinach mixture with mozzarella and Parmesan cheese plus fresh tomatoes. The tender pie crust teamed with the cheesy-rich filling is as good as any at a pizzeria.

Of course, the classic among savory pies is pot pie. Classic Pot Pie is the ultimate in home-cooked comfort food. And this pot pie is simple to make with refrigerated pie crusts and a filling that uses leftover chicken or turkey and vegetables.

These savory pies—with their twists on the tried-and-true—can help you break out of old mealtime habits. Each offers a special look and taste that adds fun to a family meal.

Look, Mom, all hands!

Your family will be reaching for the great tastes of hand-held pie. For a weekend lunch or a light supper, these individual pockets really hit the spot. And with refrigerated pie crusts, they're a snap to prepare.

Imagine all the makings of tacos in a pastry pocket, and you've got Taco Wraps. Ham and Cheese Triangles capture the ingredients of a favorite sandwich inside flaky crust.

So, go ahead, eat them with your hands!

Taco Wraps

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 3/4 lb. lean ground beef
 - 1 (1 1/4-oz.) pkg. taco seasoning mix
 - 1/3 cup water
 - 1/2 cup chopped seeded tomatoes
 - 1/4 cup salsa
 - 4 oz. (1 cup) shredded Cheddar cheese

Heat oven to 450°F. Place pie crusts on cutting board. Cut each crust into quarters, making 8 wedges total.

In large skillet, brown ground beef; drain. Stir in all remaining ingredients.

Place about 1/3 cup beef mixture on half of each crust wedge. Fold unfilled side of wedges over filling. Seal long sides of wedges with fork. Fold back short edge of wedges to form opening on top. Place on ungreased cookie sheet.

Bake at 450°F. for 15 to 20 minutes or until crust is golden brown. If desired, serve with shredded lettuce, sour cream and additional salsa.

8 servings

Ham and Cheese Triangles

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 1/4 cup mayonnaise
 - 1 tablespoon prepared mustard
 - 1 teaspoon prepared horseradish, if desired
 - 1 cup cubed cooked ham
 - 4 oz. (1 cup) cubed Cheddar cheese

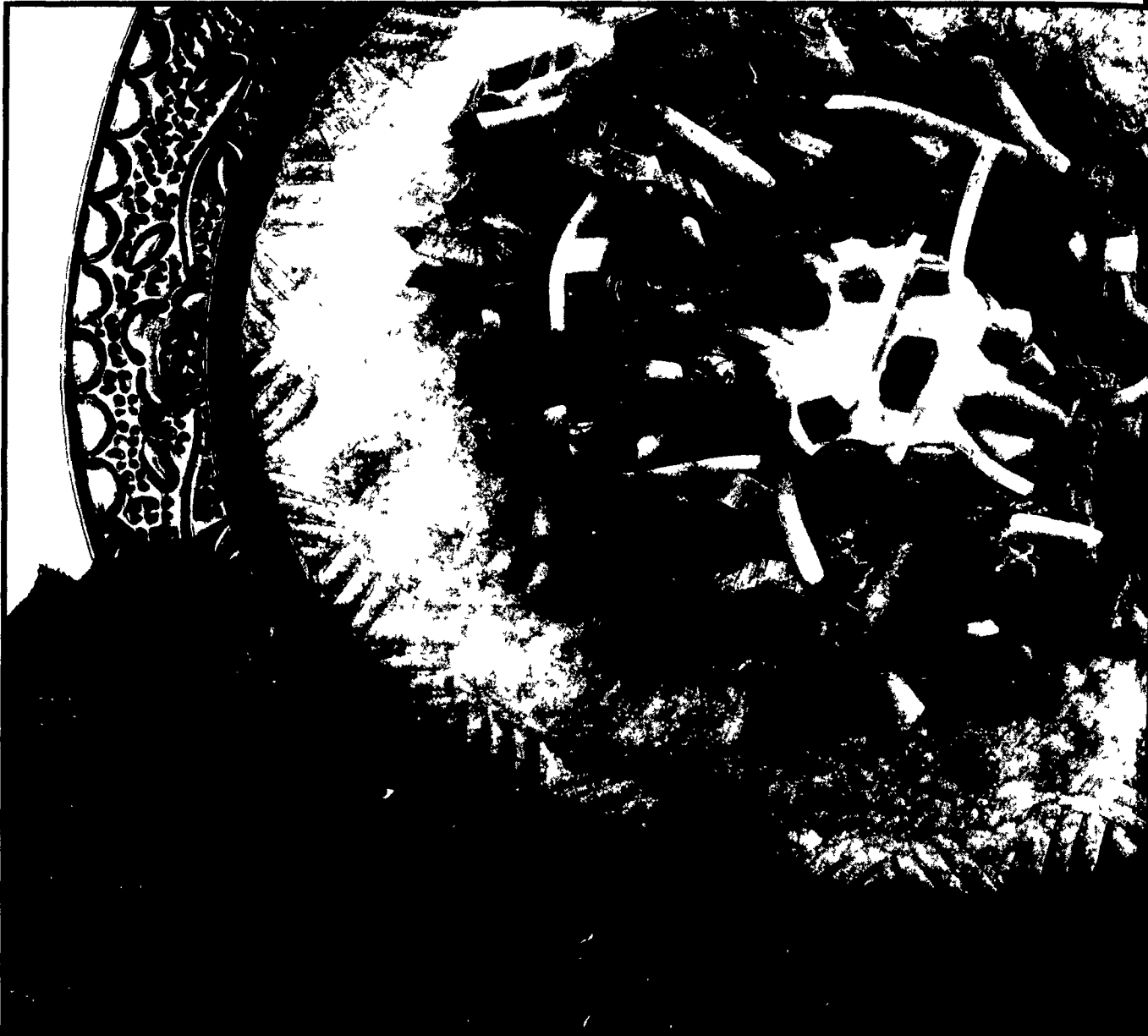
Heat oven to 450°F. Place pie crusts on cutting board. Cut each crust into quarters, making 8 wedges total.

In medium bowl, combine mayonnaise, mustard and horseradish; mix well. Stir in ham and cheese.

Place about 1/4 cup ham mixture on half of each crust wedge. Fold unfilled side of wedges over filling. Seal edges with fork. Place on ungreased cookie sheet.

Bake at 450°F. for 15 to 20 minutes or until crust is golden brown.

8 servings



Tex-Mex Quesadilla is a taste-tempting new way to serve the popular Mexican dish

Tex-Mex Quesadilla

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 1 lb. lean ground beef
 - 1 cup salsa
 - 1/4 cup sliced ripe olives
 - 1 (4.5-oz.) can chopped green chiles, drained
 - 4 oz. (1 cup) shredded Cheddar cheese

Heat oven to 425°F. In large skillet, brown ground beef, drain. Stir in salsa, olives and chiles.

Place 1 pie crust on ungreased cookie sheet. Spoon beef mixture evenly onto crust to within 3/4 inch of edge. Sprinkle evenly with cheese. Top with second crust, seal edges with fork. Cut slits in several places.

Bake at 425°F. for 17 to 27 minutes or until crust is golden brown. If desired, serve topped with shredded lettuce, chopped tomatoes, sliced green onions, sour cream, additional sliced ripe olives or salsa.

8 servings

Spinach Pizza Pie

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 3 tablespoons margarine or butter
 - 3/4 cup chopped green bell pepper
 - 1/2 cup chopped onion
 - 2 garlic cloves, minced
 - 1 (1-lb.) pkg. frozen cut leaf spinach, thawed, squeezed to drain well
 - 3/4 to 1 teaspoon dried Italian seasoning
 - 1/2 teaspoon salt
 - Dash crushed red pepper flakes
 - 6 oz. (1 1/2 cups) shredded mozzarella cheese
 - 5 Italian plum tomatoes or 1 cup chopped seeded tomatoes
 - 1/2 cup grated Parmesan cheese

Heat oven to 400°F. Prepare pie crust as directed on package for two-crust pie using 9-inch pie pan.

Melt margarine in large skillet. Add bell pepper, onion and garlic; cook and stir until vegetables are tender. Add spinach, Italian seasoning, salt and red pepper flakes, mix well. Cook until thoroughly heated.

Spoon half of spinach mixture evenly into crust-lined pan. Top evenly with half each of the mozzarella cheese, tomatoes and Parmesan cheese. Repeat layering with remaining spinach mixture, mozzarella cheese and tomatoes. Top with second crust; seal edges and flute. Cut slits in several places. Sprinkle top crust with remaining 1/4 cup Parmesan cheese.

Bake at 400°F. for 35 to 40 minutes or until crust is golden brown.

8 servings

Cheesy Burger Pie

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 1 lb. lean ground beef
 - 1/2 cup chopped onion
 - 2 teaspoons prepared mustard
 - 1/2 teaspoon salt
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon pepper
 - 4 oz. (1 cup) cubed pasteurized process cheese spread
 - 1/2 cup ketchup
 - 4 oz. (1 cup) shredded Cheddar cheese

Heat oven to 400°F. Prepare pie crust as directed on package for two-crust pie using 9-inch pie pan.

In large skillet, brown ground beef and onion; drain. Stir in mustard, salt, garlic powder and pepper.

Spoon half of beef mixture evenly into crust-lined pan. Top with half of the cheese cubes. Spoon remaining beef mixture over cheese. Top with remaining cheese cubes. Drizzle evenly with ketchup. Sprinkle with Cheddar cheese. Top with second crust; seal edges and flute. Cut slits in several places.

Bake at 400°F. for 30 to 40 minutes or until crust is golden brown.

8 servings

Classic Pot Pie

1 (15-oz.) pkg. refrigerated pie crusts

- FILLING**
- 1/3 cup margarine or butter
 - 1/3 cup chopped onion
 - 1/3 cup flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 1/2 cups chicken broth
 - 2/3 cup milk
 - 2 1/2 to 3 cups shredded cooked chicken or turkey
 - 2 cups frozen mixed vegetables, thawed

Heat oven to 425°F. Prepare pie crust as directed on package for two-crust pie using 9-inch pie pan.

In medium saucepan, melt margarine over medium heat. Add onion, cook 2 minutes or until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cook, stirring constantly, until bubbly and thickened.

Add chicken and mixed vegetables, remove from heat. Spoon chicken mixture into crust-lined pan. Top with second crust and flute. Cut slits in several places.

Bake at 425°F. for 30 to 40 minutes or until crust is golden brown. Let stand 5 minutes before serving.

6 servings