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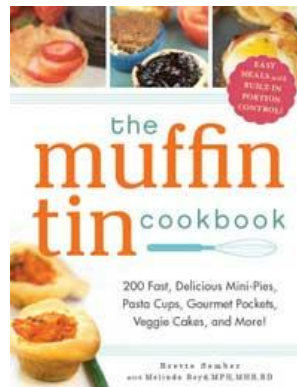
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THE MUFFIN TIN: CHEESEBURGER PIES

GVP is happy to introduce recipes from The Muffin Tin Cookbook, by Brette Sember- a local mom from Clarence, NY. Brette was kind enough to allow us to share her unique, family-friendly recipe ideas with our readers in our Family Kitchen. Check back regularly for more new ideas and twists on old favorites on those days when you just can't seem to decide what to make for the family.

Our first recipe is just in time for all that leftover hamburger meat from Memorial Day. By now the kids are probably tired of burgers, but when presented as Cheeseburger Pies there's no way they won't want to try them!



Ingredients

- 1 refrigerated unbaked pie crust
- 1 tablespoon chopped onion
- 10 ounces ground beef
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard
- 1 tablespoon relish
- 2 tablespoons seasoned bread crumbs
- salt and pepper to taste
- ¼ cup shredded cheddar cheese
- 1 ½ slices American cheese
- Ketchup, mustard, and relish for serving

Yield: 6 servings



Directions

1. Preheat oven to 400F and prepare 6 regular muffin cups
2. Prepare pie crust according to instructions in "Using Pie Crust" (below)
3. Mix all ingredients except American cheese in a bowl until combined, then divide among cups.
4. Break the American cheese into squares by folding the full piece in half and then in half again to make 4 squares, then folding the ½ piece in half once to make 2 squares, for a total of 6 squares. Place 1 square on top of each burger.
5. Bake for 20 minutes, until beef is cooked through. (Temperature: Ground Beef, Pork and Lamb - 160F)

Using Pie Crusts

Unroll your refrigerated pie crust. Align a 4" biscuit cutter (or a 28 ounce can of tomatoes is exactly the right size) against the edge of the crust. Cut out 1 circle. Repeat, cutting the next as close as possible to the previous cut out. You will get 5 circles. Now take 2 big pieces of dough and press them together so you can cut out one more circle. Place each circle into a regular muffin tin cup. It will fit exactly, so the edge of the crust right at the top of the edge of the cup.

Recipe from the Muffin Tin Cookbook, by Brette Sember with Melinda Boyd, MPH, MHR, RD
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Amazon: <http://amzn.to/I1ivIo>

BN: <http://bit.ly/I1iDYB>

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266 Alexander Street | Rochester | NY 14607



(p) 585.287-5330 | (f) 585.287-5344 | mail@gvparent.com
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