



GOLDEN NUGGET MEAT PIE

- 1 Cup Soft Bread Crumbs
- ½ Cup Milk
- 1 Pound Round Steak, ground
- 1 Beaten Egg
- 2 Tablespoons Grated Onion
- 1 Teaspoon Salt
- 1 Tablespoon Worcestershire Sauce
- 3 Tablespoons Catsup
- ¼ Cup Chopped Onion
- 2 Tablespoons Butter
- 12 Ounces Corn
- 1 Cup Tomatoes, Diced
- 1 Teaspoon Salt
- ½ Teaspoon Basil

DIRECTIONS

1. Soften bread crumbs in milk.
2. Add meat, egg, onion, and seasonings.
3. Mix well.
4. Line the bottom and sides of a 10 inch pie plate with meat mixture.
5. Bake in a 350 degree oven for 40 minutes.
6. Meanwhile, cook onion in butter until golden.
7. Add corn, tomatoes and seasonings, simmer for 10 minutes.
8. Fill meat crust with hot corn mixture.
9. Bake 5 minutes.