



CHILI PIE CASSEROLE

- 3/4 Cup Water
- 2 Tablespoons Butter
- 1 Cup Flour
- 1/2 Cup Sharp Grated Cheese
- 1 Teaspoon Salt
- 1/4 Teaspoon Paprika
- 2 Eggs
- 5 Tablespoons Oil
- 1 Cup Chopped Onion
- 1 Cup Chopped Bell Pepper
- 1 Clove Garlic, Minced
- 3/4 Pound Hamburger
- 24 Ounces Tomato Sauce
- 4 Ounces Sliced Mushrooms
- 1 Can Corn, Undrained
- 1/2 Cup Chopped Olives
- 1 Tablespoon Chili Powder
- 3/4 Teaspoon Salt
- 1/2 Cup Sharp Grated Cheese

DIRECTIONS

1. Put water and 2 tablespoons butter in a pan and bring to a boil.
2. Add flour and stir vigorously with a fork until a ball of dough is formed.
3. With a fork, knead in 1/2 cup cheese, 1 teaspoon salt, paprika, and eggs. Refrigerate for one hour.
4. On floured wax paper, form into 12 thin pancakes with floured fingers. Cool.
5. Brown in a skillet with 3 tablespoons oil. Drain on paper towels.
6. In remaining oil sauté onion, bell pepper, garlic and hamburger.
7. Stir in 3 tablespoons flour and add tomato sauce, mushrooms, corn with liquid, olives, chili powder, and salt.
8. Bring mixture to a boil, then place in layers in a large casserole, alternating with layers of pancakes.
9. Top with remaining cheese.
10. Bake in a 350 degree oven for 30 minutes.