



BEEF PIE SUPREME

- 1 1/2 Pounds Beef Chunks
- 1/4 Cup Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 3 Tablespoons Butter
- 1 Cup Water
- 1 Cup Diced Tomatoes
- 2 Teaspoons Worcestershire sauce
- 6 Carrots
- 12 Small Onions, Peeled
- 3 Cups Mashed Potatoes
- 1/2 Cup Processed Cheese Spread
- Melted Butter

DIRECTIONS

1. Cut meat into 1 1/2 inch cubes.
2. Mix flour, salt, and pepper.
3. Roll meat in mixture to coat on all sides.
4. Brown meat well in hot butter, add water, tomatoes and Worcestershire.
5. Peel carrots and cut into 1 inch crosswise slices.
6. Peel onions, add both to meat.
7. Cover tightly.
8. Simmer for 2 hours.
9. Stir occasionally to prevent sticking.
10. Pour into a greased 2 quart casserole.
11. With a mixer, blend together the mashed potatoes and cheese spread.
12. Drop by spoonfuls around the rim of the casserole.
13. Brush with melted butter.
14. Bake in a 375 degree oven for 30 minutes.