

# Ken's Burgers & Fries Pot Pie



## INGREDIENTS:

- 1 1/2 lb. lean (at least 80%) ground beef
- 1 large onion, chopped (about 1 cup)
- 2 tbsps. all-purpose flour
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 cup shredded Cheddar cheese (4 oz)
- 2 cups frozen crispy French-fried potatoes (from 20-oz bag)

## DIRECTIONS:

- 1.) Heat oven to 450°F. In 12-inch nonstick skillet, cook beef and onion over medium-high heat for about 8 minutes, stirring occasionally, until beef is thoroughly cooked; drain well. Sprinkle flour over beef mixture. Cook 1 minute, stirring constantly. Stir in tomatoes; heat to boiling. Remove from heat.
- 2.) In ungreased 1 1/2-quart casserole, spread beef mixture. Sprinkle with cheese. Arrange frozen potatoes evenly in a single layer on top.
- 3.) Bake uncovered for about 20 minutes or until potatoes are golden brown. Let stand 5 minutes before serving.

## Croy family Shredded Beef



As many roasters full of this Shredded Beef were made, no original recipe can be found. Putting all minds together, this is as closely as can be remembered on the ingredients and how it was prepared.

### INGREDIENTS:

**3ea** 1lb.12oz. cans - Kohl's Market Canned Beef (Save liquid from each can of Beef)

**2ea** 10.75oz. cans – Campbell's Condensed Cream of Mushroom with Roasted Garlic Soup

**1** box - Un-Flavored Stuffing Mix or 1 ½ packs of Whole Grain Saltines (crushed)

**1** can - Beef Broth (If mixture seems to thick, use Beef broth to thin cautiously)

**1 1/2** cups - Onion (finely chopped)

**1 1/2** cups - Celery (finely chopped)

### DIRECTIONS:

**1.)** Preheat an 18-22 qt. Roaster Oven to 250°, stir in canned Beef and liquid from cans, Onion & Celery, reduce temperature to 200°. Pour condensed Soup over top of Beef, cover and cook for 45 minutes. The Beef mixture can be moistened with beef Broth if needed.

**2.)** Keep roaster temp at 200°, shred Beef and add Stuffing Mix or Crackers, mix well, cover and cook for 15-20 minutes or until Stuffing Mix or Crackers are moistened. If needed moisten with Beef broth. Serve with Wheat or Plain hamburger buns