

**MEAT-ZA PIE****MOM**

1 LB GROUND BEEF  
1/2 CUP FINE DRY CRUMBS  
1 TEAS SALT  
1-2 OZ CAN SLICED MUSHROOMS  
1/2 TEAS OREGANO

2/3 CUP CANNED MILK  
1 TEAS GARLIC SALT  
1/3 CUP TOMATO SAUCE  
1 CUP SHREDDED CHEESE  
2 TBSP GRATED PARMESAN  
CHEESE

MIX TOGETHER WITH FORK MEAT, MILK, BREAD CRUMBS, GARLIC  
SALT AND SALT. PAT EVENLY ONTO THE BOTTOM AND SIDES OF A  
PIE PLATE. PULL UP OVER RIM AND SIDES WITH FINGERS AND  
PRESS FIRMLY INTO PLACE. SPREAD SAUCE OVER MEAT AND  
ARRANGE MUSHROOMS ON TOP. TOP WITH SHREDDED CHEDDAR  
CHEESE AND SPRINKLE WITH OREGANO. SPRINKLE WITH  
PARMESAN CHEESE

BAKE 375° FOR 25 MINUTES