

BOTTOMS UP CASSEROLE

1 Pet-Ritz Pie Crust Shell
1 Tablespoon shortening
1 lb. ground chuck
1/2 cup celery, chopped
1/4 cup onion, chopped
1/4 cup green pepper, chopped
10 3/4 oz. can tomato soup, undiluted
1/2 teasp. garlic salt
1/2 teasp onion salt
3/4 teasp. Worcestershire sauce
1/8 teasp. salt
Dash Pepper
3 slices (1 oz. ea.) processed American cheese, cut in strips.

Preheat oven to 400. Remove frozen pie crust shell from tin. Set pie shell on piece of wax paper. Thaw 10 minutes. Brown beef and cook celery, onion and green pepper together in shortening. Drain. Stir in remaining ingredients, except cheese. Spread meat mixture evenly in pie tin. Place thawed pie crust over meat mixture. Place pie tin on baking sheet. Slit pie crust in several places, do not seal edge. Bake 15 minutes. Remove pie tin from cookie sheet. Place large plate or platter over pie. Turn upside down. Top meat mixture with cheese strips in a lattice pattern. Cut in wedges. Serves 6.