

MAIN DISHES

MEXICAN PIE

Virginia Whitfield

- 1 can refried beans
- 1 pkg. taco seasoning mix
- 1 lg. onion chopped
- 3 tsp. ALAGA Hot Sauce
- 1 c. sliced ripe olives
- 1 unbaked pie crust
- 1/2 lb. ground chuck
- 2 tomatoes chopped
- 1 (16-oz.) container sour cream
- 1 1/2 c. grated sharp cheddar cheese
- salt and pepper to taste

Bake unfilled pie shell according to directions. Mix refried beans with 2 tsp. of ALAGA Hot Sauce and spread on baked pie shell. Cook ground chuck and add taco seasoning mix. Drain and layer meat on top of the refried beans. Add a layer of chopped onions and chopped tomatoes. Cover with a layer of sour cream, grated cheese and top with sliced olives. Sprinkle the remaining ALAGA Hot Sauce over the top and refrigerate. Good served hot or cold with a tossed salad and tortilla or nacho chips.