



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Sausage Pie or Hamburger Pie

Don Wooten of *Off the Hoof BBQ* in Elkton MD was kind enough to share a few recipes with me. Don's great grandmother (Cora Beckman) developed this recipe for a contest they had during the World War II for one pot meals. He tells me she won a \$50 Savings Bond for the hamburger pie recipe. Don tried it with sausage for the New Holland Summer Fest BBQ contest 3 years ago and finished in the top 10. I think that is a great story. He tells me it works better with hamburger because good hamburger is not as greasy as sausage. I would suggest a fairly lean mix of ground beef to try and cut down on the accumulated grease. Thanks to Don and his Great Grandmother for sharing.

Ingredients:

- 2 to 3 lbs sausage or hamburger
- 1 box of cranberry stuffing
- 1 small onion
- 2 celery stalks
- 1 can mushroom soup
- Seasoning of choice
- 2 qt casserole dish

Instructions:

Sauté onions and celery in fry pan in butter until they are soft and season.

Roll sausage /hamburger out on a non stick surface (wax paper) until about a ¼ inch flat then place about ½ in the casserole dish. Use enough sausage /hamburger to cover the sides and bottom of the dish.

Slightly moisten the stuffing and add the celery and onion mixture to the bowl.

Cover the bowl with rest of the sausage/hamburger and bake at 350 degrees for about 1 1/2 to 2 hours.

At this time take the mushroom soup and spread on top of the sausage/hamburger pie and bake for another 30 minutes