

Enchilada Pie

Ingredients

- Two pounds lean ground beef
- One medium onion, chopped
- One can, condensed tomato soup
- Two 10oz cans enchilada sauce (medium or mild)
- One cup water
- Nine 8-inch corn tortillas
- One 8oz package shredded taco mix cheese (cheddar & jack mixed)
- At least 30 hot charcoals

Directions

Brown meat and onions in a Dutch oven over a stove. Pour off excess fat. Add soup, enchilada sauce, and water. Stir and simmer 5 minutes. Remove 2/3 of meat sauce mixture and place in a clean bowl, leaving remaining 1/3 in the oven. Place 3 tortillas over the meat mixture in the oven and sprinkle with 1/3 of the cheese. Layer with half the remaining mixture (another third), three more tortillas and half the remaining cheese; repeat (three layer pie). Place lid on Dutch oven and cook for 10-15 minutes with the following coal arrangement.

9 coals under
15 coals over

Cut pie shaped pieces with a knife and serve with a pancake turner or pie server.