

Beef County

Oven 350 -- 9X13

7 peeled Potato cut. (Depend on potato size – 7 or 8)
(2lbs) Ground Beef
2 (12oz) gravy beef jar
1 package (16oz) frozen bag carrot & peas or other vegetable
2 teaspoon butter for (vegetable)
Salt dash for (potato)
Some Milk for (potato)
Some butter for (potato)
1 cup cheese shredded

Directions:

Large Pan boiling water – Potato put into water boiling.

Large skillet ground beef cooking until brown and drain. Ground Beef return same skillet. Gravy beef pour into ground beef pan Stir mix.

Medium bowl – add vegetable frozen bag and butter. Cover put into microwave 4 minutes stir and remaining put microwave another 3 minutes stir. Vegetable pour into beef skillet and stir mix. Turn low heat – cooking.

Potato soft – easy break – drain put into large bowl. Masher potato and add Butter. Look if you need add more butter. Salt dash and add milk. Mixer machine add milk. Until, smooth mash potato. You taste might more salt.

9x13 Pan no needs grease! Beef/vegetable skillet, pour on 9x13 Pan. Then mash potato topping on beef/vegetable. Put cheese sprinkle topping mash potato.

Bake for 20 – 25 minutes. Serving 6-8

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