

Potato pie

Ingredients

- 2 pounds of potatoes
- 1 teaspoon salt
- 2 beaten eggs
- 4 tablespoons flour
- 2 cups minced meat filling

Directions

- Boil and mash the potatoes.
- Add salt, eggs, and flour.
- Divide into two portions.
- Put a part in a greased mold so that it covers the entire mold.
- Pour the ground beef and spread it and rub with the rest of the potatoes.
- Cook in a moderate oven at 350 degrees F for 30 or 40 minutes.

