

Prep Time: 20 minutes | Cook Time: 45 minutes | Total Time: 1 hour 5 minutes

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Introduction

Ever craved the juicy, cheesy, savory goodness of a cheeseburger but wanted it in a comforting, sliceable form? Look no further. This Cheeseburger Pie is the ultimate fusion of two beloved classics: the all-American cheeseburger and a savory, hearty pie. It features a flavorful ground beef filling layered with gooey cheddar cheese, all topped with a golden, buttery crust that's both crisp and tender.

Perfect for a weeknight family dinner, a potluck, or a cozy weekend meal, this dish is incredibly easy to make and uses simple, everyday ingredients. It's a guaranteed crowd-pleaser that will have everyone coming back for seconds. Let's get baking!

Ingredients

For the Filling:

- 1 lb (450g) lean ground beef
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 tbsp Worcestershire sauce
- 2 tbsp tomato paste
- 1 tsp smoked paprika
- 1 tsp dried oregano
- Salt and freshly ground black pepper, to taste
- 1 cup (240ml) beef broth
- 1 tbsp cornstarch mixed with 2 tbsp cold water (slurry)
- 1 cup (100g) shredded sharp cheddar cheese

- ½ cup (50g) shredded mozzarella cheese (for extra meltiness)
- 2 tbsp chopped dill pickles (plus more for serving)

For the Crust:

- 1 ½ cups (190g) all-purpose flour
- ½ tsp salt
- ½ cup (115g) unsalted butter, cold and cubed
- 4-5 tbsp ice-cold water

For the Egg Wash:

- 1 large egg
- 1 tbsp milk

Equipment

- 9-inch pie dish

- Large skillet
- Mixing bowls
- Pastry blender or food processor
- Rolling pin
- Baking sheet

Instructions

Part 1: Prepare the Crust (Time: 10 minutes | Intensity: Low)

1. **Make the Dough:** In a large mixing bowl, whisk together the flour and salt. Add the cold, cubed butter. Using a pastry blender or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining.
2. **Add Water:** Gradually sprinkle in the ice-cold water, 1 tablespoon at a time, mixing with a fork until the dough just begins to come together. Be careful not to overmix.
3. **Chill:** Form the dough into a disc, wrap it in plastic wrap, and refrigerate for at least 30 minutes while you prepare the filling. This resting period is crucial for a tender crust.

Part 2: Make the Filling (Time: 20 minutes | Intensity: Medium)

1. **Brown the Beef:** In a large skillet over medium-high heat, cook the ground beef and chopped onion, breaking up the meat with a spoon, until the beef is browned and the onion is soft. This should take about 6-8 minutes. Drain off any excess grease.
2. **Add Aromatics:** Add the minced garlic and cook for another minute until fragrant.
3. **Build Flavor:** Stir in the Worcestershire sauce, tomato paste, smoked paprika, and dried oregano. Season with a pinch of salt and a generous amount of black pepper. Cook for 2 minutes, stirring constantly, to toast the spices and deepen the flavors.
4. **Thicken the Sauce:** Pour in the beef broth and bring the mixture to a simmer.
5. **Create the Slurry:** In a small bowl, whisk together the cornstarch and cold water to create a slurry. Pour the slurry into the simmering beef mixture and stir well. Continue to simmer for 3-5 minutes, or until the sauce has thickened significantly. It should be glossy and coat the back of a spoon.
6. **Finish the Filling:** Remove the skillet from the heat. Stir in the chopped dill pickles. Taste and adjust seasoning if necessary. Set the filling aside to cool slightly.

Part 3: Assemble the Pie (Time: 10 minutes | Intensity: Low)

1. **Preheat Oven:** Preheat your oven to 400°F (200°C). Place a baking sheet on the middle rack to catch any drips.

2. Roll the Dough: On a lightly floured surface, roll out two-thirds of the chilled pie dough into a 12-inch circle. Carefully transfer it to a 9-inch pie dish and gently press it into the bottom and up the sides. Trim any excess dough, leaving a 1-inch overhang.
3. Create the Layers: Spoon the beef filling into the prepared pie crust and spread it evenly.
4. Add the Cheese: Sprinkle the shredded cheddar and mozzarella cheeses evenly over the hot beef filling. The heat from the filling will help the cheese melt beautifully.
5. Top the Pie: Roll out the remaining one-third of the dough into a 10-inch circle. You can either place it whole over the filling, crimp the edges to seal, and cut a few slits for steam to escape (a classic double-crust pie), or slice the dough into strips and create a lattice pattern.
6. Egg Wash: In a small bowl, whisk the egg and milk together to make an egg wash. Brush the entire top crust with the egg wash. This will give the pie a beautiful golden-brown shine.

Part 4: Bake the Pie (Time: 40-45 minutes | Intensity: Medium)

1. Bake: Place the pie on the preheated baking sheet. Bake for 35-45 minutes, or until the crust is a deep, golden brown and the filling is bubbly.
2. Check for Doneness: If the edges of the crust are browning too quickly, you can cover them with a pie shield or strips of aluminum foil.

3. Cool: Remove the pie from the oven and let it cool on a wire rack for at least 15-20 minutes. This is essential! It allows the filling to set, making it much easier to slice.

Part 5: Serve and Enjoy (Time: 5 minutes | Intensity: Low)

Slice the warm Cheeseburger Pie and serve it with your favorite burger accompaniments. A side of crispy fries, a fresh green salad, or a dollop of extra pickles and ketchup on the side would be perfect.

Nutrition Information (Estimated per serving)

Please note that this is an estimate and will vary based on exact ingredients and portion sizes.

- Calories: 560
- Protein: 28g
- Fat: 38g
- Carbohydrates: 28g
- Fiber: 1g
- Sugar: 3g
- Sodium: 750mg