

1960s Bacon Cheeseburger Casserole Pie

Prep Time: 15 minutes
Cook Time: 20 minutes

Yield: 8 servings

A classic casserole that tastes exactly like a bacon cheeseburger. You can assemble and refrigerate the dish until you are ready to bake it.

Ingredients

- 6 strips thick cut bacon, sliced into 1/4-inch lardons
- 2 tablespoons butter
- 1 large onion, thinly sliced
- 1 1/2 - 2 pounds ground beef (preferably 85% lean)
- A generous splash of Worcestershire sauce
- 2 (8-ounce) packages crescent roll dough
- 2 cups shredded, extra-sharp Cheddar cheese

Instructions

1. In a skillet set over medium-low heat, saute the bacon until crisp -- about 8 minutes. Transfer the bacon to paper towels to drain, and pour off the fat from the skillet. Add the butter and onion slices to the skillet, and saute until the onions soften -- about 8 minutes. Transfer the onions to a bowl, and set aside. Put the ground beef in the skillet, and give it a sprinkle of Worcestershire sauce. Then increase the heat to "medium," and break up the beef with a spoon or spatula as it browns and cooks through. Drain the beef.
2. Preheat the oven to 375°F. and lightly grease a 9x13 baking dish. Open one package of the crescent roll dough, and unfold the dough along the bottom (not the sides) of the baking dish. Pop the dish into the preheated oven for 7 minutes, to let the dough partially bake. Remove the dish from the oven, and scatter the ground beef evenly over the dough. Then layer on the onion, followed by the bacon and the cheese. Cover the cheese with the remaining dough.
3. Bake until the top crust turns golden brown -- about 20 minutes. To serve, cut the pie lengthwise and crosswise into 8 portions. Set hot with homemade ketchup and a green salad.

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