



Leslie Yardley and Joan Bone

Sunshine Pie

by Joan Bone



Ingredients

- | | |
|---|--|
| 1 pound lean ground beef | 1-1/2 tablespoons fresh snipped lemon basil or 1-1/2 dried basil |
| 2-1/2 cups shredded potatoes | 1 medium tomato, chopped |
| 6 medium eggs | 1 cup drained pineapple tidbits (reserve juice) |
| 2 tablespoons flour | 1 nectarine (may substitute with peach or mango) |
| salt and pepper | |
| 1 tablespoon finely chopped fresh onion | |
| 1 tablespoon ground sage | |

Directions

1. Preheat oven to 400° F.
2. Combine potatoes, one egg and flour in mixing bowl; salt and pepper to taste. Press mixture into pie plate that has been sprayed with cooking spray.
3. Bake mixture seven minutes in 400° F oven. Meanwhile, brown ground beef in large skillet with onion, sage and basil. Drain well.
4. Remove pie plate from oven, add chopped tomato to ground beef mixture. Gently press meat mixture into the potato "crust".
5. Make five evenly-placed indentations in the meat mixture with back of spoon about 1-1/2 inches from edge of pie plate. Place one egg in each indentation.
6. Place pineapple tidbits between the eggs, radiating out from the center. Sprinkle 4 tablespoons reserved pineapple juice over meat mixture.
7. Bake pie in 400° F oven for about 20 minutes. Check after the first 17 minutes. Remove from oven when eggs are cooked to your preference.
8. Arrange sliced nectarine in spiral formation between the eggs from center to outside of the dish.
9. Garnish with fresh basil in the center of pie. Serve with a dollop of yogurt.

Serves 5