

# So What's So Impossible About These Pies? Absolutely Nothing

(NAPSA)—Since the first Impossible Pie recipe—later renamed Impossibly Easy Pie—was published in 1978, these quick-to-fix pies have been among the most requested Bisquick recipes. They are also some of the most requested recipes on the Betty Crocker Web site. If you love these sweet and savory pies and have recipe cards and clippings with your favorites scattered around, the new “Betty Crocker Bisquick Impossibly Easy Pies” cookbook is a must. One hundred twenty-six recipes, ranging from dinners to desserts, have been compiled for easy reference. The spiral-bound book includes old favorites as well as some that are sure to be new to your family.

These foolproof pies are so popular because they are made with ingredients you already have on hand, and they magically bake their own crust. There's everything from holiday favorite Impossibly Easy Pumpkin Pie to Impossibly Easy French Apple Pie.

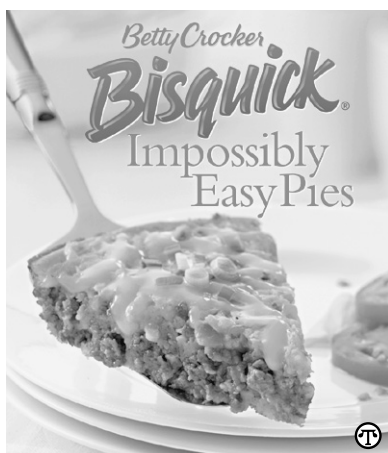
Real meal savers for time-pressured cooks include Impossibly Easy Cheeseburger Pie and this very popular, Impossibly Easy Taco Pie.

## IMPOSSIBLY EASY TACO PIE

**Prep: 10 min.; Bake: 28 min.;**  
**Stand: 5 min.**

- 1 pound lean ground beef**
- 1 medium onion, chopped (½ cup)**
- 1 envelope (1¼ ounces) taco seasoning mix**
- 1 can (4½ ounces) chopped green chiles, drained**
- ½ cup Original Bisquick mix**
- 1 cup milk**
- 2 eggs**
- ¾ cup shredded Monterey Jack or cheddar cheese (3 ounces)**
- Salsa, if desired**
- Sour cream, if desired**

**1. Heat oven to 400 degrees. Spray pie plate, 9 x 1¼ inches, with cooking spray. Cook beef**



**and onion in 10-inch skillet over medium heat, about 10 minutes, stirring occasionally, until beef is brown; drain. Stir in taco seasoning mix (dry). Spread in pie plate. Top with chiles.**

**2. Stir Bisquick mix, milk and eggs in medium bowl with wire whisk or fork until blended. Pour into pie plate.**

**3. Bake about 25 minutes or until knife inserted in center comes out clean. Sprinkle with cheese. Bake 2 to 3 minutes longer or until cheese is melted. Let stand 5 minutes before serving. Serve with salsa and sour cream. Makes 6 servings.**

**Reduced-Fat Impossibly Easy Taco Pie:** Use Reduced Fat Bisquick mix, fat-free (skim) milk and shredded reduced-fat Monterey Jack cheese. Substitute 3 egg whites or ½ cup fat-free, cholesterol-free egg product for the eggs.

For more recipes, see the new “Betty Crocker Bisquick Impossibly Easy Pies” cookbook, now on sale wherever books are sold (Wiley, \$14.95). Add this new book to the “Betty Crocker Bisquick Cookbook” and the “Betty Crocker Bisquick II Cookbook” for a complete library of your favorite Bisquick recipes.