Fauxberry Pie

This is a fun main to enjoy for your Purim festive meal. It looks like sweet pie with pink meringue on top. It's actually a ground beef pie topped with mashed potatoes tinted with beets.

Makes 4 to 8 servings, depending on the rest of the menu
Adapted from Family Fun magazine, April 2008

Ingredients

1 frozen or refrigerated pie crust

For the Filling
⅓ C barbecue sauce
¼ C parve plant-based milk, unsweetened
1 TBSP dark molasses
1 tsp unsweetened cocoa
½ tsp chili powder
1 small onion, finely chopped
1 TBSP neutral oil
½ tsp each salt, pepper, celery powder
⅔ C breadcrumbs
1¼ LBS ground beef
1 egg, slightly beaten

For the Topping
2 LBS Russet potatoes, peeled & cubed
Salt
½ C canned sliced beets (not pickled)
¼ C parve plant-based milk, warmed
4 TBSP mayonnaise

Directions

Make Filling

1. Preheat oven to 350 degrees.
2. In a small saucepan over medium heat, combine barbecue sauce, parve milk, molasses, cocoa & chili powder. Whisk together until warm and cocoa is completely dissolved. Set aside.
3. Sauté onion in oil until translucent, about 7 minutes.
4. In a large bowl, combine salt, celery powder, pepper & breadcrumbs.
5. Add ground beef, egg, sauce mixture & onion. Combine thoroughly.
6. Place frozen pie shell in oven-safe pie dish. Fill with meat mixture; spread evenly.
7. Bake until meat is cooked through, about 1 hour.

Make Topping

8. While pie is baking, make mashed potato topping. Boil potatoes until tender, about 12 minutes.
9. Meanwhile, in a blender or food processor, puree beets and ¼ C warm parve milk.
10. Drain potatoes well. In a large bowl, mash potatoes; mix with beet mixture and mayonnaise. Use a hand mixer to whip until potatoes are smooth & fluffy.

Assemble

11. When meat is cooked, spread hot potatoes over the top; use a spatula to swirl like whipped cream, mounding slightly in the center. (You may have to microwave the potatoes to warm them up.)