

# Be Next Bake-Off Contest Millionaire

(NAPSA)—A hundred home cooks will compete for a \$1 million grand prize and more at the Pillsbury Bake-Off® Contest finals, March 18-21, 2006, in Miami. The contest is now open for entries, so start creating your original recipe today. Entry deadline is May 31, 2005.

The 42nd competition features changes in recipe categories, prizes, eligible products and sponsors. For details and to enter online, visit [www.pillsbury.com/bakeoff](http://www.pillsbury.com/bakeoff). You can also get an entry form by sending a self-addressed stamped envelope to Pillsbury Bake-Off Entry Form Request, P.O. Box 7200, Melville, NY 11775-7200.

This recipe earned Elizabeth Caulfield Felt, Stevens Point, Wis., a trip to the 41st contest. This hearty meat pie with a flaky pie crust is a recipe example that fits the Dinner Made Easy™ category.



## Cheesy Sausage Pie

- 1 lb. bulk pork sausage
- 1 medium onion, chopped (½ cup)
- 1 tablespoon minced garlic
- ⅓ cup tomato paste (from 6-oz. can)
- 1 cup Green Giant® Niblets® frozen corn (from 1-lb. bag)
- 1 can (14.5 oz.) diced tomatoes with Italian-style herbs, undrained
- 1 can (2.25 oz.) sliced ripe olives, drained
- 1 Pillsbury® refrigerated pie crust (from 15-oz. box), softened as directed on box
- 1½ cups shredded Cheddar cheese (6 oz.)

Heat oven to 350°F. In 12-inch skillet, cook sausage, onion and garlic over medium heat, stirring frequently, until sausage is no longer pink. Drain, discarding any drippings. Stir in tomato paste, corn, tomatoes and olives.

Place pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Spoon sausage mixture into pie crust-lined pan. Bake 30 to 40 minutes or until crust is golden brown. Sprinkle cheese over top.

Bake 10 to 15 minutes longer or until cheese is melted and begins to brown. Let stand 10 minutes. Cut into wedges to serve. 8 servings

High Altitude (3500-6500 ft): Heat oven to 375° F. Prebake crust 8 minutes. After filling partially baked crust, bake pie 40 to 50 minutes. Sprinkle cheese over top; bake about 5 minutes.

---

Editor's Note: The deadline to enter the contest is May 31, 2005.