The big day is almost here - once again, Kyle will celebrate National Pie Day (January 23). This time we're changing thing up a bit. CertiPIEd businesses around town are hosting their own Pie Day celebrations to commemorate the occasion. See Pg. 2 to learn more about the happenings around Kyle.

What else can you do on National Pie Day? The American Pie Council recommends baking/buying and delivering a pie to your hometown heroes*: teachers, firefighters, law enforcement, EMTs, etc.

*If you deliver a pie to your hometown hero, take a pic and submit to khilsenbeck@cityofkyle.com!

You can also teach someone to bake a pie - grab your kids, your neighbors or just your video camera and share your love of pies!

In Kyle, pies don't just have to be about sweet desserts. Try making savory chicken pot pie, spice it up with Frito Pie, channel your inner Italian with pizza pie or go Irish with Shepherd's Pie. Whichever flavor you choose, have fun! That's what being in the Pie Capital of Texas is all about - FUN!

Because in the end, don't we all love pie?
Recipe Corner

**INGREDIENTS**

1 1/2 to 2 pounds potatoes, peeled and quartered
1 stick butter
1 medium onion, chopped
1–2 cups vegetables—diced carrots, corn, peas
1 1/2 lbs ground round beef
1/2 cup beef broth
1 tsp Worcestershire sauce
Salt, pepper, and other seasonings to taste

**Shepherd's Pie**

1. Place potatoes in medium sized pot. Cover with at least an inch of water. Add a tsp salt. Bring to a boil, reduce to a simmer, cook until tender (~ 20 mins).
2. While the potatoes are cooking, melt 4 tablespoons of butter in a large sauté pan on medium heat. Add chopped onions and cook until tender, about 6-10 mins.
3. If including veggies, add according to their cooking time. Carrots should be cooked with the onions. Add peas or corn toward the end of the cooking of the onions.
4. Add ground beef to the pan with the onions and veggies. Brown meat. Season with salt and pepper. Add Worcestershire sauce and beef broth. Bring to a simmer, reduce heat to low. Cook uncovered for 10 mins., adding more broth as necessary.
5. When the potatoes are done cooking, remove them from the pot and place them in a bowl with remaining 4 Tbsp of butter. Mash with a fork or potato masher, and season with salt and pepper to taste.
6. Preheat oven to 400°F. Spread the beef, onions, and vegetables (if using) in an even layer in a large baking dish (8x13 casserole). Spread the mashed potatoes over the top of the ground beef. Create peaks that will get well browned.
7. Cook until browned and bubbling, about 30 minutes.

(Be careful when broiling using Pyrex or glass dishes, they have been known to shatter under the high heat of the broiler.)