

Meat and Potato Pie



Filling

1lb ground beef
1 large onion – chopped or thinly sliced
1 medium to large potato - sliced
1 beef bouillon cube
Salt & Pepper – to taste

Brown meat and drain excess fat.

Add rest of ingredients and enough water to prevent burning. The mixture should be somewhat like a sloppy joe texture when cooked.

Cook until potato is soft then use a potato masher just to break the potato into bite size pieces.

Fill pastry base with the mixture, draining off any excess liquid.

Pastry

Use your own favourite recipe or frozen pastry to fit a 9" pie plate or quiche dish.

This is mine:

1.5 cups flour
1tsp salt
1tsp baking powder (optional)
1/3 cup margarine
1/3 cup beef suet (finely ground)
Cold water
Milk

Follow pastry-making steps as given in any recipe book.

Divide pastry into 2/3 (for the base) and 1/3 (for the top).

Brush inside edges of bottom pastry with milk before laying the top on.

Brush top pastry with milk.

Bake in top 1/3 of oven at 400°F for about 25 minutes.

Donated by:

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