

Cornish-Irish Pasties

Ingredients:

- Crust
- 4 1/2 C all-purpose flour
- 1 C lard
- 1 1/4 C ice water
- 1 tsp salt
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- Filling
- 5 1/2 reg size potatoes cubed small
- 2 carrots, shredded
- 1 finely chopped onion
- 1/2 C rutabaga or turnip*
- 1 1/2 lbs. ground beef w at least 15% fat
- 1/2 lb. ground pork
- 1 tsp ground black or mixed pepper
- 1 cube beef bouillon
- 1/2 C hot water



*Replace w same amount of potato is desired.

Instructions:

1. Whisk together flour, salt in lg. bowl. Cut in shortening. Make a well in center and quickly stir in the ice water. Adjust flour/water if needed to form a workable ball similar to pie crust and set aside.
2. Dissolve bouillon cube in hot water. Combine uncooked vegetables meats, salt, pepper & Bouillon.
3. Roll out pastry dough into 6-8 inch rectangles or desired shape/sizes. Place filling in center of each piece of dough. Bring sides together and seal. Cut slit in top of each. Place on dull (not black) baking pans/cookie sheets.
4. bake at 425 degrees for 45 min.
5. Freezes well. Place on cookie sheet and quick freeze; then place in airtight container.