

MAKING MEMORIES

COOKING WITH KSPPS

LISA'S PASTY

- 1 cup all-purpose flour
- 2 ounces butter, cubed
- 2 to 3 tbsp. cold water
- 1/4 cup chopped onion
- 1/2 cup diced potatoes
- 1/2 cup diced swede/
rutabaga
- 1/2 cup cubed rump steak
- Salt
- Ground black pepper
- 1 large egg (lightly beaten)

1. Place the flour, salt, and butter into a large bowl.
2. Rub the butter into the flour and salt until the mixture resembles fine breadcrumbs, working as quickly to prevent the dough from becoming warm.
3. Add the water to the mixture and stir until the dough binds together, adding more cold water a teaspoon at a time if the mixture is too dry.
4. Wrap the dough in plastic wrap and chill for 15 to 30 minutes.
5. Heat the oven to 425 degrees.
6. Divide the pastry into 4 equal pieces and roll into rounds approximately 6 to 7 inches in diameter.
7. Place the onion, potato, swede, and meat into a large mixing bowl and combine thoroughly. Season well with salt and pepper.
8. Divide the meat mixture evenly among each pastry circle and place to one side. Brush the edges with beaten egg.
9. Fold the circle in half over the filling so the two edges meet. Crimp the two edges together to create a tight seal.
10. Brush each pasty all over with the remaining beaten egg.
11. Place the pasties on a greased baking sheet and bake for 45 minutes until golden brown.
12. Serve hot or cold and enjoy!



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