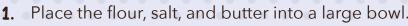


## LISA'S PASTY

- 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)



- 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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