

Pasties



CRUST:

1 Tsp. Salt
2 Cups Flour
2/3 cup Crisco
½ cup Cold Water

Combine above ingredients in a medium size bowl. Mix well. Chill dough for several hours.

FILLING:

9 average size potatoes sliced
9 large slices of onion
1 pound of ground beef or ground turkey (raw)

Set oven at 450 degrees.

Once Dough has chilled for several hours divide into 3 parts. Roll each part and place on a cookie sheet (spray with cooking spray). On one end of the dough place layers of sliced potatoes, sliced onion and ground meat. Fold over other end of dough to cover all the filling and seal shut. Once all three are made poke all three with holes using a fork and place cookie sheet in over at 450 degrees for 15 minutes or until slightly browned ~ then turn oven down to 325 degrees for about 20 minutes.

I serve my Pasties with brown gravy.