

CORNISH PASTIES

(The Picnic Gourmet)

Filling:

1 lb. raw beef cut into ¼" cubes

3 raw potatoes, diced

5 green onions minced (or one small reg. onion)

1 Tbsp. Worcestershire sauce

dash pepper

seasonings of your choice: garlic powder, steak seasoning, etc.

Crust:

1 c. butter

4 c. flour

1 tsp. salt

½ tsp. baking powder

ice water

Mix together the filling ingredients.

Mix together flour, salt and baking powder. Cut in butter and mix with hands until small crumbs form. Add ice water to make a workable dough. Knead a few times. Divide into small balls. Roll balls into circles. Place a spoon or two of meat filling to one side of the circle. Dip your finger in water and "paint" the edge of the circle. Fold dough over to form half circles. Seal edges. Brush with milk. Bake at 425 for one hour.

Serves 8. Easily halved.

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