

# Savoury Meat Pie

*Dan MacKay's Stepmom Eileen*

## Sour Cream Pastry

2½ c all purpose flour	½ c cold lard
½ tsp salt	¼ water, cold
½ c cold butter, cubed	3 tbl sour cream

1. Mix flour with butter and lard until mixture resembles fine crumbs with a few larger pieces.
2. In a small bowl, mix water and sour cream. Drizzle over dry ingredients. Mix until a dough forms.
3. Cut in half and wrap each in plastic wrap; refrigerate until chilled, about 30 minutes.

## Filling

1 lb ground beef	1½ tsp each, thyme & oregano
1 lb ground pork	2 bay leaves
1 tbl vegetable oil	⅓ tsp salt
2 onions, chopped	¼ tsp pepper
2 cloves garlic, minced	¼ c tomato paste
1 carrot, chopped	2 c beef stock
1 stalk celery, chopped	1 tbl Worcestershire sauce
1 c potatoes, chopped & peeled	¼ c chopped parsley

1. Cook meats in a pan breaking up with fork until no longer pink. Transfer to bowl.
2. In same pan, fry onions until golden. Add garlic, carrots, celery, potatoes, thyme, oregano, bay leaves, salt and pepper. Fry for 5 minutes.
3. Add tomato paste, pour in beef stock and Worcestershire sauce. Bring to a boil.
4. Return beef & pork to pan. Reduce heat. Cover & simmer until potatoes cook, about 35 minutes. Stir in parsley, remove bay leaves, let cool. Preheat oven to 425°F.
5. Roll out two pieces of pie crust and line a 9" pie plate with one, add filling, place top crust, seal top and bottom.
6. Brush with 1 tbl dijon mustard mixed with 1 egg yolk.
7. Bake at 425°F for 15 minutes, then reduce heat to 350° and cook for about 1 hour or until golden.