



Corned beef, onion, and potato pasties

1/3 of a tin of corned beef
Ten ounces of raw peeled potato
one large onion, diced
Salt and pepper to taste
One Bovril cube
1/2 an ounce of beef dripping

Method

Cook the potato and onion in a large frying pan for 20 minutes on a low gas, stirring occasionally
Crumble in the Bovril Cube and add the corned beef cut into small cubes.
Stir well to mix in the corned beef, then cool

Using the short crust pastry recipe, divide it into two, and roll out each portion individually.

Cut two six and a half inch circles from each portion using a plate as a pattern.

Roll up the off cuts, and make another circle from them giving five in all.

Place a baking sheet on a baking tin. Take one circle and place this on the sheet.
Using 1/5 of the filling, place it on the pastry circle covering less than half the area.
Dampen the edge with a little water, then fold over the other half and seal.
Milk the surface and cut two slots in it with a pair of scissors.

Bake middle of oven at mark 5 until nicely browned. (About 15minutes)

Serve with peas and gravy. Freeze any remaining pasties transferring them to a plastic bag.

N.B. The rollup pastry should make a few lemon cheese tarts (qv)



This recipe has been brought to you by The Cream Of Tartar Company Limited

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