

Traditional Cornish Pastie

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Ingredients

2 unbaked pie crusts
1 medium potato (peeled and cubed into small cubes)
1 medium onion (chopped)
1 small rutabaga (uncooked, peeled and chopped)
1½ lb of lean roast (cut into small cubes) or 1½ lb steak (cut into small cubes)
1 teaspoon salt
1 teaspoon black pepper
1 small amount cold water

Directions

Add the potato, onion, rutabaga, meat and spices together and mix well.

Lay out one of the pie crusts and put half the ingredients on half of the pie crust leaving about 1 inch along the edge for sealing.

Lightly dampen along the edges of the pie crust with your fingertips.

Lay the other half of the pie crust over the top of the filling and press the top and bottom edges together well.

Fold the sealed edge toward the center and either crimp with your fingers or press along the entire folded edge with the tines of a fork.

Bake 425 degrees F. for 15 minutes then lower temperature to 350 degrees F for an additional 30 minutes.

Serve hot with brown or white gravy or serve cold without.