

POT PIES

This recipe is enough to make 6 pies. (Round or loaf)

Crust Ingredients:

2 cups All Purpose Flour
1 cup shortening
Salt to taste
Cold Water

Combine flour, salt, and shortening in a bowl. Use two knives or a pastry cutter to break up the shortening into small pieces about the size of peas. Then slowly add cold water (2 oz. at a time) and use a fork to mix dough. When the mix starts to pull away from the bowl place on a floured table and roll out your crust. Roll thin.

Meat and Gravy Ingredients:

3 Lbs. of Meat (your choice)
6 cups of stock (to match the meat)
All Purpose Flour

To prepare your meat, dice into small cubes and sauté in pan with seasoning and olive oil. When cooked, set to one side. To prepare the gravy, mix stock in a small pan with flour (about one heaping tablespoon to 2 cups of stock) use a whisk over low heat until smooth and thick.

Pot Pie Assembly:

Cut dough to fit the pan. Be sure to let it over flow the edges. Fill pie with meat then gravy. Put top on pie and crimp the edges. Place in oven at 400 degrees for 45 to 50 minutes.