



Meat Pie

1—double crust butter pie crust
2 T olive oil
1 lb. ground beef
1 large yellow onion, chopped
Salt to taste
1-1/2 c beef stock
3 T ketchup
3 T Worcestershire sauce
2 t soy sauce (or vegemite)
2 T cornstarch
3 T apple cider vinegar
Salt and white pepper to taste
Egg for egg wash

Heat oil in a large skillet. Add ground beef and onion, season with salt and cook until meat is browned. Next add the beef stock, ketchup, Worcestershire, soy sauce, cornstarch and apple cider vinegar. Bring to a boil, then reduce heat and simmer for 10 minutes. Taste test and adjust seasonings to personal preference. Set aside to cool.

Preheat the oven to 350F. Roll out the bottom crust and fit it to a 9-inch pie pan or into 4 small pie tins. Place the crust in the oven and bake for 7 to 10 minutes until lightly browned. Remove and set aside.

When the meat is cooled pour it into the pie tin(s) and season with salt and white pepper. Then roll out the top crust(s) and place over the meat. Use a fork to seal the edges of the top and bottom crusts. Brush the top of the crust(s) with an egg glaze and add a few slits to the top crust for venting.

Bake in the oven for 20 minutes. Remove and let cool, slice and serve.