

Beef and Mushroom Lattice Pot Pie

1 1/2 lbs	750 g	ground beef (or combination beef and pork)
3	3	medium carrots, chopped
1	1	medium onion, chopped
1 1/2 cups	375 mL	sliced mushrooms
1	1	can, Campbell's Cream of Mushroom Soup
1/3 cup	75 mL	milk
1 tsp	5 mL	dried thyme leaves
1/4 tsp	1 mL	each allspice and pepper
1/2	1/2	pkg (411 g) Pepperidge Farm Puff Pastry, thawed

(NC)—In large skillet, brown meat with carrots, onions and mushrooms. Drain fat. Stir in soup, milk, thyme, allspice and pepper; mix well. Pour into 2-quart (2L) casserole.

On lightly floured board, roll pastry to fit top of casserole. Cut into 1" (2.5 cm) strips. Form lattice on top of pie by weaving strips; attach to side of dish.

Bake at 400°F (200°C) for 25 to 30 minutes or until golden brown.

Makes 4 to 6 servings.