

Beef Pockets

- ① 2 cups flour
- 2 1/2 tsp baking powder
- 1 tsp salt

- ① 2/3 cup shortening
- 2/3" milk

Combine #1 until forms coarse
crumbs & then add milk gradually.

Filling:

- ② 1/2 lb. ground beef
- 1 med onion - Cook till cooked.
- ③ 1 med tomato
- 1 hard boiled egg finely chopped.
- Salt & pepper

#2

Add #3 to ~~skillet~~ to drained hamburger.

Roll out dough. 18" x 9"

Cut in 3" squares.

Place 1 rounded tablespoon on each square.

400° for 15-20 mins till brown

1 1/2 dozen.

Meatballs + green pepper (opt)