

Free Press.

Cornish Pasties

4 servings

Pastry for 2 crust pies - divide in 4 rounds

1 lb beef steak cut in  $\frac{1}{4}$ " pieces

2 cups diced pared potatoes

2 tea salt - & pepper

2 cups diced carrots

1 cup " onion

1 " " turnip

4 tablesp butter or marg.

4 " " Water.

Turn oven to 375. Roll one round of dough into 12" circle & place on cookie ungreased sheet.

On half of circle sprinkle  $\frac{1}{4}$  of each veg. above & last 1 tablesp of water. Brush edge of pastry with water & fold pastry half over filling. Seal & flute. Cut slits on top & brush with milk.

Bake 1 hr, 350 - Same hot or cold