

Tortiere

Kay

Sour Cream Pastry

2 1/2 c. flour

1 tea saet

1/2 cup sour c.

~~1 egg~~ 1 egg y^s or more

1 cup butter cut into 1/4" pieces

Work into soft ball & chill 1 hr.

Filling:

2 pounds lean pork or 2 lbs beef ^{meat} or
1 med onion

1 stalk or 2 of ch. celery

1/2 cup boiling water

1 tea salt

1/4" pepper

1/2" savory

1/4" gr. cloves

make 2

When filling Cool - mix in legg.

Fry meat, onion - skin -

Roll out very thin pastry.

425 - 30" mins. E