

Pasties

Pastry

- ½ cup butter, cold and cubed
- ½ cup shortening
- 3 2/3 cups flour*
- 2 tsp baking powder
- 2 egg yolks
- 1 tsp salt
- ½ cup cold water

Filling

- 1 lb thin sliced skirt steak or sirloin finely chopped
- 2 yellow potatoes, peeled and cubed
- 1 sweet onion, finely chopped
- ¼ rutabaga, peeled and finely diced
- salt and pepper to taste
- 3 tbsp butter
- 1 egg beaten
- Splash of milk

1. In a large bowl, combine flour, baking powder, and salt. Cut in butter and shortening until mixture resembles coarse crumbs.
2. Add in egg yolks and mix well. Then gradually add water until mixture forms a ball. ***You may not need all the water.***
3. Remove dough from the bowl. Shape into a disc. Wrap in plastic and refrigerate for at least 1 hour.
4. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
5. In a large bowl, combine meat, potatoes, onion, and rutabaga. Season with salt and pepper.
6. Divide dough into six pieces, and shape into discs. On a lightly floured surface, roll each disc into a 6 inch round circles. Use a plate or bowl to cut out the circles.
7. Place approximately 1 cup filling on one half of each. Leave a 1 inch border around the edge of dough. Dot each pasties with ½ tbsp butter.
8. Beat egg and add a splash of milk. Using a pastry brush, rub egg mixture around the edges of dough.
9. Draw the other half of the pastry over the filling. Crimp edges to seal. With a knife, cut two slits in top and place on baking sheet.



10. Brush each pasties with egg wash.

11. Bake in preheated oven for 1 hour.

*Recommend King Arthur Measure for Measure Gluten Free Flour