

Meat Pie

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This meat pie is delicious I got it from my husbands mother She is French so I believe this is a French meat pie recipe Beef pork and potato are all nicely spiced and baked together Its yummy and pretty easy to make too Its best served fresh but you can also make it ahead and freeze or refrigerate it Serve the pie by itself or with a beef gravy

Ingredients

- - 1 medium potato
- peeled and cubed - ½ pound ground beef - ½ pound ground pork - ½ cup chopped onion - ? clove garlic
- chopped - ½ teaspoon mustard powder - ½ teaspoon dried thyme - ¼ teaspoon dried sage - ¼ teaspoon ground cloves - 1 teaspoon salt - ¼ teaspoon ground black pepper - ¼ cup water - 1 (15 ounce) package refrigerated pie crusts

Instructions

1. Gather all ingredients. Preheat the oven to 425 degrees F (220 degrees C). Dotdash Meredith Food Studios Place potato in a saucepan with enough water to cover. Bring to a boil
2. and cook until tender
3. about 5 minutes. Dotdash Meredith Food Studios Drain
4. mash
5. and set aside. Dotdash Meredith Food Studios Meanwhile
6. crumble ground beef and pork into a large saucepan. Add onion
7. garlic
8. mustard powder
9. thyme
10. sage
11. cloves
12. salt
13. and black pepper. Stir in water. Cook over medium heat
14. stirring
15. until meat is evenly browned. Dotdash Meredith Food Studios Remove from the heat and mix in mashed potato. Dotdash Meredith Food Studios Ease one pie crust into a 9-inch pie plate. Fill with meat mixture
16. then top with the remaining pie crust. Dotdash Meredith Food Studios Trim any excess dough
17. then crimp the edges with the tines of a fork to seal. Dotdash Meredith Food Studios Prick top crust a few times with a knife to vent steam. Cover the edges of the crust with aluminum foil. Dotdash Meredith Food Studios Bake in the preheated oven until crust is browned
18. about 25 minutes. Dotdash Meredith Food Studios