

# Pasties



Top sirloin steak (about 2 lbs)  
Pork shoulder steak (about 2 lbs)  
Approx. 4 to 6 potatoes  
**Can corn**  
2 to 3 bunches of green onions  
Parsley (about 2 to 4 tbl chopped fresh)  
**Clove or 2 of fresh garlic**  
About 8 pie crusts

Cut meat in small cubes. Chop onions and parsley and add to meat mixture. Peel potatoes, cut into small cubes and add to meat mixture. **Drain corn and add to meat mixture. Chop garlic into small tinny pieces and add to mean mixture.** Add salt and pepper to taste. Thoroughly mix this.

Roll out pie crust and fill with meat mixture (leave enough room to poll up the edges). Add **2** pads of butter. Roll up the edges of the pie crust and pinch edges to seal all around the edges . Brush with milk just prior to baking (do not brush the ones you plan on freezing until just before bake them).

Makes about 8 pasties (1 pie crust per pasty). Freeze the remaining until next time

Bake in oven for 15 minutes at 425 (don't forget to brush with milk prior to baking) – then reduce heat to 350 and cook about about 45 minutes to 1 hour until nice and brown.