



MEAT PIES

Remember's Recipes

In Mem's day, since there was no refrigeration, meats were often cured and salted to preserve them. Today, we can easily store meat in the freezer or head down to the grocery store when we're craving something to eat.

Ingredients You'll Need:

1/2 pound of sausage
1/4 cup of chopped onion
1 celery stalk, diced
1 carrot, diced
1/2 cup of prepared mashed potatoes
Salt and pepper, to taste
1 can of refrigerated biscuit dough
1 egg, beaten

Directions:

Preheat your oven to 350°F. Brown the sausage, onion, celery, and carrot in a medium skillet. Add the mashed potatoes and season with salt and pepper.

Separate biscuits and flatten to make 3-inch rounds. Roll out the biscuit dough and cut into twelve 3-inch rounds. Top each with a spoonful of meat filling. Pinch the edges to seal and brush with the beaten egg. Using a knife, make two small slits on the top. Place the little pies on a baking sheet and bake for 15 minutes or until golden brown.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

A Journey to the New World



Makes 12 Small Pies