

# Australian Meat Pies

## Ingredients

---

2 c Flour  
1 t Salt  
1 c Shortening  
1/2 c Water  
1 Puff Pastry Sheet  
1 lb Ground Beef  
1 T Vegetable Oil  
1 Onion (finely diced)  
1 T Cornstarch  
1/4 c Beef Broth  
3/4 c Tomato Sauce  
1/2 c Worcestershire Sauce  
1 T Barbecue Sauce  
0 ds Ground Black Pepper  
1 Egg (beaten)

## Instructions

---

1. Combine the flour and salt in a medium bowl. Cut in the shortening until coarse crumbs form. Stir in the water until a cohesive ball of dough can be formed. Wrap the ball of dough in plastic and refrigerate for at least 1 hour.
2. Heat oil in a medium sauté pan over medium heat. Add onion and cook for until soft. Add ground beef and cook until browned, breaking up the pieces into a crumble.
3. In a small bowl, mix cornstarch with 1 tablespoon beef broth and add to the beef mixture and stir. Add remaining broth, tomato sauce, Worcestershire sauce, and barbecue sauce to beef and mix well. Bring to a boil. Reduce heat and simmer for 5 minutes or until thick. Allow the mixture to cool to room temperature.

# Australian Meat Pies

4. Preheat oven to 350 degrees. On a floured counter, roll the dough into 1/8 inch thick and cut out 6, 6-inch circles. Place circles into 8 ounce ramekins. Roll out puff pastry and cut into circles large enough to fit on top of the pie.

5. Once cooled, spoon the filling into each pie pan. Place pre-cut puff pastry round on top of each. Brush with beaten egg and place pies in the oven for approximately 40 minutes or until the puff pastry is golden brown.

6. Let pies rest for 15 minutes and then take them out of the ramekins. Serve immediately.