

Beef Paties

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Ingredients & Quantities

1/2 oz butter 4 oz onion, chopped

1 lb minced beef 4 oz grated carrot

1 beef stock cube 1 level tbsp flour

1/4 pint water Salt and pepper

1 lb short crust pastry

Method

Melt the butter in a saucepan, add onion and saute for a few minutes. Add beef and cook for 10 minutes. Add carrots, crumbled stock cube, flour and water. Bring to boil, season and simmer covered for 20 minutes. Cool quickly.

Roll out the pastry. Cut out 24 3 inch circles and line a 12 hole bun tin (2 1/2 inch). Fill with meat and cover with the tops. Bake at 400F/200C for 25 minutes.