

MORTON & BASSETT SPICES®

Irish Hand Pies



- ¼ pound ground beef
- ½ head of cabbage
- ½ teaspoon Morton & Bassett Garlic Powder
- 1 tablespoon Morton & Bassett Chives
- ½ teaspoon Morton & Bassett Chopped Onion
- ½ teaspoon Morton & Bassett Coarse Ground Black Pepper
- 2 red potatoes
- ½ teaspoon Morton & Bassett Parsley plus a pinch for garnish
- ½ teaspoon Worcestershire sauce
- 1 ½ tablespoons tomato paste
- 1 sheet pie crust, pre-cut into small pie size
- 1 egg, for egg wash
- Flakey salt

Preheat the oven to 400°F. In a large pot, combine chopped cabbage and potatoes. Cook over medium heat on the stove for 8-10 minutes, or until the potatoes start to soften. In the same pot, add M&B Garlic Powder, M&B Chives, M&B Chopped Onion, M&B Coarse Ground Black Pepper, M&B Parsley, Worcestershire sauce, tomato paste and ground beef. Stir and place back on the stove until the beef is thoroughly cooked. On a parchment lined baking sheet, set out one layer of small pie dough crusts. Using a tablespoon, scoop out 1 generous tablespoon of the meat and potato filling and place in the center of the pie dough. Top with another layer of pie dough crust, crimping the ends with hands or a fork to seal the dough. Top with egg wash and a pinch of flakey salt. Bake in the oven for 13-15 minutes, or until golden brown. Top with another sprinkle of dried parsley.

Servings: 8-10 | Time: 45 minutes



mortonbassett.com

