

Cream Cheese Pastry for Meat Pies (makes approx. 100)

2 sticks butter
1 (8oz.) pkg. Cream cheese
1/2 teaspoons salt
2 Cups unsifted flour

Beat butter, cheese and salt in mixer until completely smooth. Work in flour to smooth dough. Flatten dough on foil to form 8" x 6" rectangle.

Chill overnight. Remove from refrigerator 8 to 10 minutes before rolling. Divide dough for easy rolling-keep rest in refrigerator until needed.

Roll between 2 sheets of wax paper or floured pastry cloth with flour-covered pin. Shape, fill, then chill before baking. (May be frozen)

Beat together for brushing tops of pies before baking:

1 egg yolk
2 teaspoon cream

Brush tops with beaten mixture above just before baking.

Bake at 450 until golden brown

Meat Pie Filling

2 lbs. Chicken or approximately 1 and 1/2 lbs. Ground meat- Boil or cook to remove fat.

Celery, bell pepper, onion

2 Tablespoons garlic powder

6 Tablespoons flour

Salt and pepper to taste

1/2 Cup broth from boiled chicken or bouillon cubes if ground meat is used

1 can mushrooms

Basil

Oregano

Sauté and season with celery, peppers, etc. When using ground meat, I add chili powder to taste. Italian seasoning or Italian seasoned breadcrumbs may also be used. Dry onion soup mix may be used with ground meat.

