

BEEF PASTIES

This pastie recipe is perfect for the Michigan native. The combination of onions, potatoes, carrots and rutabaga in a pocket of pie crust is bound to warm you up in the colder months.

by Chef Kurt Kwaitkowski

Featured Food: Rutabaga

Yield: Serves 8

Ingredients

1 lb. top sirloin, small diced	3 T. chopped fresh parsley
2 c. ¼-inch dice rutabaga	1 T. kosher salt
1 ½ c. ¼-inch dice carrot	1 ½ t. ground black pepper
1 ½ c. finely chopped yellow onion	2 T. olive oil
1 ½ c. peeled, ¼-inch dice gold potatoes	1 egg
3 T. minced fresh thyme	8 9-inch pie crusts

Preparation

Mix together all of the ingredients except for the egg and the pie crusts; let sit for about an hour to bring the flavors together.

Preheat your oven to 375 °F.

Place about 1 cup of filling on each pie crust round, either in the middle if you want to bring sides of the pastry up and together, or on one side so you can pull the other side of the pastry over to make a semi-circle. Use your hand to compact the filling a little. Break the egg into a small bowl and add a pinch of salt and a little water; whisk adding more water as needed to make a consistency that will brush easily. Brush the edges of the pastry with the egg wash, and seal them together. If you're making semi-circles, you can decoratively crimp the edge of the pasties with a fork or your fingers.

Place the pasties on a heavy duty baking sheet lined with unbleached parchment paper. Brush all over with the egg wash. Bake until golden brown, about 45 to 50 minutes. I baked mine in two batches, but if you trust your oven you can try using two oven racks at once, rotating the pans halfway through baking.