



Cornish Miners Pies

Keep the pastry dough chilled while you are assembling the rest of the recipe. Dice a medium onion and set aside. Dice one cup of potatoes and carrots. Sauté onions, carrots and potatoes in a pan with a little bit of oil. Add a half pound of ground beef and one teaspoon of salt and cook until golden brown. Drain any excess oil. Remove the pastry dough from the fridge. Roll out the pastry into a thin layer, about 1/4 inch thick, and use a small bowl to cut out circles. We like making small appetizer-size pies. Stuff half of each circle with meat, moisten the edges with water, and use a fork to crimp the edges shut. Brush the tops of the pastries with milk. To ensure you have a moist inside, poke a hole into the top of the crust and use a syringe to insert the melted butter and water mixture. You can insert more halfway through the baking. It really does keep the filling tender. Bake on a greased cookie sheet in a pre-heated oven at 350°F for 30-60 minutes until golden brown. If you bake these on the Caliber Pro Kamado or Rockwell Grill, bake on a pizza stone with flour and keep the grill shut on 350°F for 15-20 minutes or until golden brown.

Ingredients:

- 1 Pie pastry dough for 2-3 pies rolled out
- 1 medium diced onion
- 1 cup diced potatoes and 1 cup diced carrots
- 1 teaspoon salt
- 1/2 pound ground beef
- 2 tablespoons melted butter and water mixed together
- 2 tablespoons of milk



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Caliberappliances.com/culinary
info@caliberappliances.com * (714) 848-1349

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P/N 30653 rev. 05-2020