



Meat Pie and Tomato Sauce (Aussie Dog's Eye and Dead Horse!)

Prep:	10 mins
Cook:	60 minutes in total
Total:	70 minutes
Servings:	12 children and 1 adult

Ingredients

- 1 onion finely chopped
- 500g beef mince
- 1 cup water
- 2 vegetable stock cubes
- 1/4 cup tomato sauce
- 2 tsp Worcestershire sauce
- 1 pinch salt and pepper
- 3 tbs plain flour
- 1 sheet shortcrust pastry
- 1 sheet puff pastry
- 1 egg to glaze

Method

1. Cook meat and onion until meat is well browned.
2. Add $\frac{3}{4}$ cup water, stock cubes, sauces and seasonings.
3. Bring to the boil and simmer for 15 minutes.
4. Blend flour and the remaining water, add to meat, bring to the boil and simmer for 5 minutes. Cool.
5. Line a pie plate with the shortcrust pastry.
6. Spoon in the cooled meat mixture. Moisten edges of pastry with water.
7. Top with puff pastry, pressing down to seal the edges, trim and glaze with egg.
8. Bake at 230C for 15 minutes. Reduce heat to 190C and bake for a further 25 minutes until golden.

<https://www.bestrecipes.com.au /recipes/aussie-meat-pie-recipe-2/34l4qr5q>