



A LADY OF A THOUSAND TREASURES RECIPE

"Cornish Pasties", Quick & Easy, American Style

ONE-POUND SKIRT STEAK, CUBED

ONE-POUND YUKON GOLD POTATOES, COOKED AND CUBED

ONE LARGE LEEK, FINELY CHOPPED, UP TO AND INCLUDING ONE INCH OF THE GREEN

FOUR TABLESPOONS BUTTER, DIVIDED

TWO EXTRA-LARGE BEEF BOUILLON CUBES, CRUMBLed

FOUR LARGE PIE CRUSTS (HOMEMADE OR STORE BOUGHT)

Stir chopped leek and 2 Tbs butter in a frying pan until the leek is soft and just browning. Add the skirt steak and cook till the outsides are brown, but the insides are still pink. Add potatoes and bouillon crumbles, then stir to combine. Remove from heat.

Using a biscuit cutter or a glass approximately four to six inches across, cut out circles from the pie crust. Reroll scraps and keep making circles until the crust is all used up. Fold meat and potato filling into the crusts, either by folding the crust over the top of the filling or placing one circle upon the other. Crimp or roll edges to seal. Bake at 350 until crust is golden brown, remove from oven, and brush with remaining butter. Serve!

