

## MEAT PIES

2 pre-made, deep dish pie crusts	2 pre-made, roll out piecrusts, for topping
1 pound ground beef	1 pound pork sausage
1 small head of cabbage, chopped from core	1 medium onion, chopped
1 clove garlic, minced	2 tablespoons dried parsley
1 tablespoon water	2 tablespoons all-purpose flour
½ teaspoon baking powder	½ teaspoon salt
¼ teaspoon pepper	2 cups of cheddar cheese, shredded

Optional: Prepared mustard

In a large skillet, over medium heat, brown beef and sausage. Drain fat and add chopped onion, garlic, and cabbage; cook until tender. Add parsley, water, baking powder, flour, salt and pepper. Heat thoroughly and mix well; set aside. Prepare deep dish pie crust by pricking the bottoms of the crust. Pour meat mixture into crust and top with 1 cup of cheese per pie. Top with rolled crusts, trim edges to fit the pie, and seal with a little water when pinching the edges. Vent top crust by slicing with a knife or pricking with a fork. Bake at 375 degrees for 12-15 minutes or until lightly browned. Remove from oven and let cool for 10 minutes. Our family likes to spread prepared mustard over each pie slice, but this is optional. These pies freeze well (omit mustard topping) by wrapping in clear wrap or foil when cooled and placing in large Ziploc bags. Use within 3 months.

Yield: 16 servings

Haylee Bazil

Smith County

Senior-Main Dish