



# Recipe Database

## Meat & Vegetable Pie

Yield: 25 Servings

### Ingredients

### Quantity

### Directions

Beef chick, cubed	5 lbs.
Shortening	1/2 lb.
B-V	8 oz.
Water, boiling	3 qts.
Carrots, sliced	1 qt.
Celery, sliced	1 qt.
Potatoes, cubed	1 qt.
Onions, chopped	1/2 cup
Flour	6 oz.
Water, cold	1 cup
Pastry	as needed
Canned Peas	1/2 #10 can

Melt shortening and brown beef in it in oven. Dissolve the B-V in boiling water, add the beef and simmer until almost tender. Add the carrots and celery and cook for 15 minutes; add the potatoes and onions and cook until both meat and vegetables are tender. Mix the flour and cold water to a paste and add to the mixture. Fold in very carefully and simmer until thickened and smooth, making sure not to crush the vegetables. Add the peas. Taste for seasoning and add salt, if necessary. Place in baking pans or individual casseroles, cover with a pastry crust and bake in a 425 degree oven until brown.

# B-V

## Beef Upper

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