



PORK PIE

- 2 Pounds Pork Shoulder
- 2 1/4 Cups Boiling Stock or Water
- 1 Teaspoon Salt
- 1 Bay Leaf
- 2 Cups Cooked Carrots
- 6 Small Cooked Onions
- 1 Recipe Plain Pastry

DIRECTIONS

1. Cut pork into cubes, brown in fat.
2. Add stock, salt and bay leaf.
3. Cover and cook until meat is tender, about 1 hour.
4. Thicken gravy with flour mixed into a paste with water.
5. Add carrots and onions.
6. Pour into a baking dish.
7. Cover with pastry.
8. Bake in a 450 degree oven for 20 minutes.