



PORK 'N TATER PIE

- 2 Cups Sifted Flour
- 1 Teaspoon Salt
- 2/3 Cup Shortening
- 7 Tablespoons Cold Water

PORK AND POTATO FILLING

- 1 Pound Ground Pork
- 2 Cups Cooked Diced Potatoes
- 1 Teaspoon Salt
- 1/2 Teaspoon Savory
- 1/4 Teaspoon Sage
- 1/8 Teaspoon Cinnamon
- 1/8 Teaspoon Cloves
- 1/8 Teaspoon Pepper
- 1/2 Cup Water

DIRECTIONS

1. Sift together the flour and salt.
2. Cut in shortening until particles are the size of small peas.
3. Sprinkle with cold water, tossing lightly with a fork until the mixture holds together.
4. Form into two balls.
5. Roll out one of the balls 1 inch larger than a 9 inch pie plate.
6. Fit loosely into pie plate.
7. Cook pork until browned.
8. Add remaining filling ingredients thoroughly.
9. Pour into pastry.
10. Roll out remaining dough.
11. Place over filling.
12. Fold edge of top crust under lower crust. Seal and flute.
13. Cut a few venting slits in the top.
14. Bake in a 400 degree oven for 40 to 50 minutes.