

Mini Meat Pies



Ingredients:

500g best mince	1 onions, chopped
½ cup mushrooms, sliced	1 cup boiling water
1/3 cup Worcestershire sauce	1 cup flour
1/3 cup tomato sauce	2 teaspoons salt
pinch mixed herbs	sliced cheese for top
10 sheets puff pastry	butter for cooking

Method:

1. Sauté chopped onion and mince in a knob of butter in a large pot.
2. Add boiling water, salt, herbs and sauces. Bring to the boil, then simmer.
3. Grease patty pan trays generously with spray oil.
4. Cut puff pastry sheets into 3x3 (9s) and press into patty pan trays.
5. Form a paste with flour and small amount of cold water. Stir constantly whilst adding to meat mix to thicken.
6. Spoon meat into pie trays, cover each with a second sheet of puff pastry.
7. Cut cheese slices into quarters and top each mini pie with a piece of cheese.
8. Bake in a moderate oven for 10 - 15 minutes or until golden brown.