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STEAK PIE

Pie Ingredients

1 ½ cups sliced onions
1 clove garlic, finely minced
¼ cup shortening or oil
1 kg venison steak, cut into 1cm cubes
1/3 cup flour
3 teaspoons salt
¼ teaspoon black pepper
3 ½ cups boiling water
1 tablespoon Worcestershire sauce
1 cup potatoes, cut into 1cm cubes
½ cup sliced raw carrots
½ cup peas, frozen or canned, optional

Crust

1 ½ cups flour
½ teaspoon salt
1/3 cup shortening
1 egg

Cook onion and garlic in shortening; remove and set aside. Mix together flour, salt and pepper, dredge steak pieces well. Brown quickly in the shortening you used for the onions and garlic. Add water and Worcestershire sauce; sprinkle with remaining flour mixture. Simmer for 30-45 minutes. Pour into 20 x 30 cm baking dish, top with reserved onions and garlic. Top with the following crust:

Crust

Mix flour and salt, cut in shortening, add egg, mix well. Roll into rectangle ¼ inch thick and 1 inch larger than dish. Place over top; seal edges. Bake at 230 degrees for 25 to 30 minutes or until crust is golden brown.

Recipe compliments of Mandagery Creek Venison

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