

*A recipe from*

# DAD'S COOKBOOK



Rating:

## Forfar Bridies

Step-By-Step Scottish Cooking

A snack robust enough for a man who's not afraid to wear a skirt! For the rest of us, these tasty pies can even work as a filling lunch.

*1 ½ lb sirloin steak  
salt and pepper  
1 tsp dry mustard powder  
1 large onion, grated*

*1/3 cup prepared suet mix  
¼ cup rich beef stock  
1 pkg (18 oz) flaky or puff pastry*

Preheat oven to 415° F. Brush a 13 x 11 inch baking sheet with oil. Trim meat of fat and sinew, then cut into ¼-inch cubes. Place meat in a medium bowl and add salt, pepper, mustard, onion, suet and stock; mix well.

Divide pastry and meat mix into 6 portions. Roll a portion of pastry into a circle nearly 7 inches in diameter. Place a portion of filling on center of the round, then brush pastry edges with water. Form into half-moon shape, and pinch edge closed. Place on baking sheet with closure standing up. Repeat for remaining pastry and filling. Bake 20 minutes, then reduce heat to 350° F and bake 1 hour more, until firm and browned.

Other fillings will work, such as pork or even dark meat turkey; just be sure they're not too moist. Use lard if suet is not available.

Yield: Six servings

Preparation time: 25 minutes

Cooking time: 1 hour 20 minutes

