

Scotch Pie Recipe

Hot Water Pastry

2 c. flour
1 t. salt (omit if using salted butter)
1/2 c hot water (NOT boiling)
1/2 c lard or unsalted butter, cut in pieces

Filling

1 c. ground beef or lamb
1 small onion, chopped
salt, pepper, garlic pdr, dried herbs (as desired)
1/2 c beef stock or gravy (more if needed)

Start by oiling your jumbo muffin cups, even if they are nonstick,

Put the flour and salt (if using) in a large bowl, make a well in the center.

Put the water in a small pot or microwave-safe cup. Heat until very hot, then add the lard or butter and stir until melted. DO NOT let the water boil.

Pour the mixture into the flour and stir with a spoon until it's all combined and you can't see streaks of flour.

Divide the pastry into about 6 balls. Take a bit from each ball for the top crust and set aside. Roll out each ball into a circle and fit into the muffin cups, pressing lightly onto the sides and smoothing the edges a bit.

Roll out the top crusts into small circles and put on a plate. Stick the muffin cups and plate into the fridge to harden a bit while you make the filling.