

Short Rib and Stilton Hand Pies

Servings: 25, 1 hand pie per serving (8 oz)

INGREDIENTS

- 25 pieces pot pie dough rounds
- 3 lb Chef's Line® All Natural Braised Beef Chuck Short Ribs
- 8 oz Stilton bleu cheese, crumbled
- 1 lb turnips, ¼ inch diced
- 2 lbs diced potatoes, ¼ inch diced
- 4 oz butter, softened
- 4 oz flour
- egg wash to brush

PREPARATION

1. Drain short ribs braising liquid into a medium saucepan, pouring off any excess fat. Shred meat and set aside.
2. Add turnips and potatoes and simmer until just barely tender. Remove vegetables and set aside.
3. Increase heat and reduce braising liquid until syrupy. Add shredded meat, potatoes and turnips, tossing to combine. Cool and stir in bleu cheese.
4. Set pot pie dough onto a floured surface. Place approximately 1 cup of meat mixture (aprox. 5.5 oz.) onto pastry. Brush edge of dough with egg wash and fold over to make a half circle. Press edges to seal, then crimp edges. Repeat with remaining dough and filling. Brush surface with egg wash evenly and bake at 350°F until golden brown. Serve hot or warm.

