

## Beef Hand Pies

Long a tradition with the British, beef pasties have a well-deserved reputation as a tasty, portable lunch. Here is an updated recipe that combines Southwestern flavors with a more durable crust that will not leave your car full of crumbs.

Serves 4-6

### *Ingredients*

- One 3-cup recipe of pizza dough (see Dunhill Ranch website)
- 2 Tbs vegetable oil
- 1 lb. ground beef
- 1 Tbs coarse salt
- ½ tsp cayenne pepper
- 1 tsp smoked paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- ¼ tsp ground white pepper
- ½ tsp ground black pepper
- 1 small yellow onion chopped
- 1 green pepper chopped
- 1 jalapeno stemmed/seeded/chopped
- 4 plum tomatoes diced
- 1 tsp dried thyme
- 4 fresh bay leaves
- ½ tsp Worcestershire sauce
- 2 Tbs all-purpose flour
- 2 Tbs water
- ½ cup scallions thinly sliced
- 5 dashes Tabasco

### *Instructions*

1. Make a 3-cup recipe of pizza dough. Allow to rise until double.
2. Heat the oil in a 12-inch skillet over medium-high heat.
3. In a medium bowl, mix the salt, cayenne, paprika, chili powder, cumin, white pepper, and black pepper and sprinkle over the beef.
4. Cook beef and spices in a large skillet or medium high heat for about 8 minutes.
5. Add the onion, bell pepper, jalapeno, tomatoes, dried thyme, bay leaves, and Worcestershire sauce and cook, stirring for an extra 15 minutes, until most of the juices have evaporated and the veggies have softened.
6. Dust the flour over the meat and add the water, stirring to combine (this will tighten up the mixture).
7. Stir in the scallion and hot sauce and remove from heat.

8. Pre-heat oven to 350. Divide the dough into 4 or 6 pieces. Roll out to about 3/16" thickness. Put a large dollop of meat mix on one side of dough. Fold over and crimp/seal in a half moon shape with ravioli cutter. Repeat for other dough portions. Spray each portion with vegetable oil.
9. Bake on silicone pads or well-greased pan for about 20 minutes until golden brown.