



Convection Oven Recipes

COUNTRY MEAT PIES

For approximately 12-15 pies

Filling

- 2 large onions, minced
- 2 Tbs. butter
- 1 Tbs. olive oil
- 1 lb. lean ground beef
- 2 ½ tsp. salt
- 2 Tbs. fresh dill
- 2 hard-boiled eggs, minced
- 2 Tbs. sour cream

Dough

- 3 cups all-purpose flour
- 2 Tbs. sugar
- 1 cup + 2 Tbs. butter or margarine
- ¾ cup sour cream
- ¾ tsp. salt

Mix together flour, salt and sugar. Cut in the butter or margarine until the dough is the consistency of cornmeal. Add sour cream, mixing well. Wrap in waxed paper and chill for 2 hours. While the dough is chilling, prepare the filling. Roll the dough out in 1/8 to 1/4 inch thick. With a round cookie cutter, cut out circles 4 inches in diameter. Place a generous tablespoon of filling on one half of each circle, fold the other half over to form half-moons. Crimp the edges with a fork to seal. Preheat the oven to 375°F. Place the pies on a lightly greased baking sheet, bake for 20 minutes or until golden brown.

Suggestions:

1. You may bake together – the smells and flavors will not mix. Save time and electricity.
2. In the Country Meat Pie recipe, you may want to substitute prepared dough (2 cans of breakfast biscuits).