

18 in pie

Old Fashioned Meat Pie

1 1/2 lb gr round (good)

2 1/2 c water

Cook 1/2 hour (separate as simmers)

^{lay up} Onion soup

celery salt, oregano ^{just a little}

Thicken it with flour

Strain & save gravy.

Make pastry. Line pie shell.

Add cooled meat.

Pour gravy over cooked pie.

Bake at 400° 20 min

reduce to 300° until brn (15 min)