



BEEF PASTY

from Gooseberry Patch Cookbook

2 9-inch pie crusts	3 potatoes, peeled and chopped
1 lb. ground beef	2 carrots, peeled and chopped
1 onion, chopped	salt and pepper to taste

Remove crusts from package; allow to come to room temperature. In a skillet over medium-high heat, brown beef with onion; drain. Stir in potatoes and carrots; sprinkle with salt and pepper. Set aside; the vegetables do not need to be cooked through. Place one crust in a 9" pie plate; fill with beef mixture. top with second crust. Crimp edges and cut slits in top crust. Place pie plate on a baking sheet and bake, uncovered, at 350 degrees for one hour, until golden and flaky.

Serves 8.

KITCHEN KLUTTER

BATH BY THE BAY

1258 BAY ST., OLD TOWN, FLORENCE
541-997-6060



FRESH CRANBERRY RELISH

Ingredients:

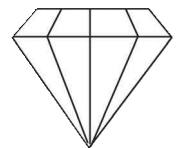
12 oz. Fresh Cranberries
1-1/2 c. pitted dates
2 apples, cored
1 orange, peeled and seeded
1T. fresh grated orange peel

Directions:

Chop all ingredients in a food processor.
Chill and allow flavors to blend before serving.

*Recipe from
Seventh Day Adventist Class*

This recipe
brought to you by:



Coast Jewelers
1220 Bay Street • 541-997-7676

