

Cupcake-Tin Pork Pies

Servings : 12

Amount	Measure	Ingredient - Preparation Method
3/4	pound	ground pork
1	medium	onion - grated
1	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
1	tablespoon	fresh sage - chopped
1/2	cup	bread crumbs
2		9 inch discs, prerolled refrigerated pie dough
2		eggs - beaten

Preheat oven to 375.

Grease two 6 cup muffin tins with butter.

In a large bowl, combine all the ingredients but the dough and 1 tablespoon of the eggs. Refrigerate.

Unroll the dough and cut out twelve 4 inch circles with a biscuit cutter or the rim of a drinking glass.

Reroll the scraps, the cut out 12 more 2 inch circles.

Line the bottoms and sides of the muffin tins with the 4 inch circles.

Divide filling evenly among the cups. Press the 2 inch rounds on top, pinching the edges together to seal.

Poke a hole in the center of each pie.

Brush with reserved egg and bake until the tops are browned and puffed slightly, 30 to 35 minutes.

Let cool for 15 minutes.