

Old Fashioned Pork Pie with Biscuit Crust

Servings : 6

Amount	Measure	Ingredient - Preparation Method
Filling		
2	slices	bacon - coarsely chopped
1 1/2	pounds	Ground lean pork
2	medium	onion - finely chopped
1/2		red bell pepper - seeded and finely chopped
1	clove	garlic - minced
1/4	teaspoon	powdered sage
		salt and pepper
1 1/2	cups	beef broth
Crust		
2	cups	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	salt
6	tablespoons	butter - chilled and cut into pieces
1/2	cup	milk
1	tablespoon	butter - melted

Grease a 9" pie dish.

To make filling, fry bacon in a large skillet over medium heat till half cooked, break up pork in skillet, add the onions, bell pepper, garlic, sage, and salt and pepper, and stir till pork loses all pink color and the vegetables are soft, about 8 minutes. Add the broth, stir till slightly thickened, about 10 minutes, and remove from the heat.

Preheat oven to 425.

To make the crust, combine the flour, baking powder, salt, and 6 tablespoons butter in a bowl and work the mixture with your fingers till mealy. Add the milk and stir just till the dough gathers into a ball. On a lightly floured surface, knead the dough 8-10 times, divide in half, and roll out one half with a floured rolling pin into a 12" circle. Fit the dough into the pie dish, pressing bottom and sides, then spoon the pork filling into the dish. Roll out remaining dough into a 12" circle, drape it over the filling, trim and pinch together the edges, and cut several vents in top. Brush top with melted butter and bake for 15 minutes. Reduce heat to 350 and continue baking till golden, 30-35 minutes.