

Reds Day

Summer
Staycation
Club!

A virtual day of football fever



Half Time Pies

all
ages

Make your own delicious half time treat with these delicious meat and vegetable pies

You will need:

- 400g cubed beef (or alternative)
 - 2tbs gravy granules & 2 stock cubes
 - 1/2 tsp garlic granules or a garlic clove pressed
 - 1 very large carrot or 2-3 smaller ones chopped
 - 2 medium size onions chopped small
 - Flour for rolling
 - Ready-made pastry (or make your own short crust pastry)
 - Cutters
 - Pie trays
 - 1 beaten egg
 - 3 tbs oil
- Pie tin one large or small ones (we used deep fill muffin tins)
- Wooden spoon
- Heavy based oven proof (optional)
- Glass jug for the stock
- Rolling pin



Chop the carrot and onions into small pieces. Add the oil to the pan, Fry the onions for a few mins until translucent and then add the carrots. Keep stirring the veg mixture. Add some seasoning and the garlic granules or garlic crush puree. Add the beef cubes and seal the meat on all sides. Pour in the stock and stir. Place the pie filling into the oven for 2-2.5 hours at gas mark 5.



Check the mixture every so often and add a little water if needed. Take the ready-made pastry out of the fridge 30 mins before using. When the pie filling is cooked.... transfer your pie filling to a bowl and leave to cool for approx 30 mins and then place fridge until you are ready to assemble your pie.



Roll out your pastry on a floured board. Cut your pastry to fit your pie tin either using a cutter or by cutting around the same size of tin or tray you are using. Place the pastry at the bottom of your tin. You can add frozen peas or tinned veg at this point if you like. Spoon in the cold pie mixture into the cases.



Add your pie pastry tops...sealing the edges around the top and the bottom with egg or milk. Brush some of the beaten egg on top of the pie or other alternative. Pierce the pies in the middle of the pie pastry top with a fork...to let the steam out of the pie whilst its cooking.



Use a knife to cut off any excess pastry you don't need. Use a fork to crimp around your edges. This seals the edges. Bake the pies for 30 mins at gas mark 6. Leave to cool for 30mins before placing in the fridge.



Great eaten hot or cold. Make sure they are cooked thoroughly if reheating.

Contains; Milk, egg, Soya and Wheat Barley/fish in Worcester sauce