

THE BISON PASTY

Preparation Time: 1 Hour
Cooking Time: 1 Hour @ 375°

Ingredients

Pastry:

3 cups flour

1/2 tsp. salt

1 1/4 cups of unsalted butter

3/4 cup ice cold water

Filling:

5 medium potatoes

2 large onions

1 lbs ground bison

1 can of corn

season to taste



Cooking Instructions

Start by preparing the dough. Measure flour and salt. Cut in butter until dough resemble small peas. Add water and knead into a firm ball. Divide into 6 equal parts, place in bowl, cover and set aside.

Preheat oven 375°. Dice potatoes and onions. Combine potatoes, onions, meat, corn in bowl. Roll dough slightly oblong. Place a handful of meat combination in the center, then bring sides of the dough up to meet in the middle. Fold and press edges together. Trim excess dough. Place on baking sheet and repeat until you run out of something. Place pasties in the oven for one hour, brush crust with milk periodically. Serve topped with brown gravy and a side of coleslaw.