

Succulent Meat Pie

2 cups leftover meat
2 tbsp butter
1 onion, sliced
1-½ tsp flour
1-¼ cup milk
1 tbsp Worcestershire sauce
1 cup cooked peas
1 cup cooked carrots
1 cup cooked potatoes
salt to taste
1 pastry crust

Chop or shred the meat if necessary. Brown in butter, remove the meat, and then brown the onion in the same pan until golden. Return meat to pan, blend in the flour, add the milk, salt, and Worcestershire sauce. Cook, stirring constantly, until thick and bubbly.

Fill a well-greased 8x8 casserole with the meat, then the vegetables, and pour the sauce over it. Top with a thinly-rolled pastry. Turn the edges against the dish's rim and press with a fork to flute. Cut a gash or cross in the center to let steam escape. Bake for 30 minutes at 400°. If the crust browns too quickly, reduce the heat to 350° in the final ten minutes.

Adapted from *Dishes Men Like* (1952).