



BEEF POTATO POT PIE

- 2 Pounds Stewing Beef
- 1/4 Cup Flour
- 2 Teaspoons Salt
- 2 Tablespoons Shortening
- 1 Cup Water
- 3 Onions, Quartered
- 1 Cup Mashed Potatoes
- 1/2 Teaspoon Marjoram
- 3 Carrots, Cut in Strips
- 1 Cup Peas
- 1 Cup Chopped Celery
- 1 Cup Flour
- Melted Butter

DIRECTIONS

1. Cut beef into 2 inch cubes.
2. Combine flour and salt and shake beef cubes in it until coated.
3. Heat shortening in a Dutch oven and brown beef on all sides.
4. Slowly add water and onions.
5. Cover and cook 1 hour.
6. Add potatoes and marjoram.
7. Cover and simmer 1 hour.
8. Add carrots, peas and celery and cook 15 minutes.
9. Pour into a greased 2 quart casserole.
10. Make a dough from flour and melted butter, roll and place over casserole.
11. Bake in a 450 degree oven for 15 minutes.