



LAMB CURRY PIE

- 2 Pounds Lamb
- 1 Onion, Diced
- 1 Tablespoon Fat
- 3 Cups Hot Water
- 1/4 Teaspoon thyme
- 2 1/2 Teaspoons Salt
- 2 Tablespoons Flour
- 1 Teaspoon Curry Powder
- 1/4 Cup Water
- 3 Cups Cooked Rice

DIRECTIONS

1. Cut lamb into 1 inch pieces.
2. Brown with onion in fat.
3. Add water, thyme and salt.
4. Simmer for 1 1/2 hours.
5. Combine flour and curry powder.
6. Add cold water and mix to a smooth paste.
7. Add to lamb.
8. Line a greased baking dish on sides and bottom with rice.
9. Press firmly into place.
10. Fill center with lamb mixture.
11. Bake in a 350 degree oven for 20 minutes.