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Atomic
Home

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BEEF AND VEGETABLE PIE

- 1 1/2 Pound Beef Chuck or Round Roast
- 2 Tablespoons Bacon Drippings
- 1 1/2 Teaspoons Salt
- 4 Medium Potatoes
- 5 Medium Carrots
- 1 Medium Onion
- Salt and Pepper
- 1 Single Crust Plain Pastry

DIRECTIONS

1. Cut beef into a 1 inch dice.
2. Brown slowly in the bacon drippings and add boiling water to just cover meat.
3. Add salt and simmer, covered for 30 to 60 minutes.
4. Wash, peel and dice potatoes, scrape and slice carrots, and peel and slice onion.
5. Add to the meat and simmer until all are tender, about 20 minutes.
6. Stir in flour and water paste to thicken the gravy,
7. Add salt and pepper to taste. Bring to a boil.
8. Pour into an 8 cup buttered casserole.
9. Cover with pastry that has been rolled thin.
10. Cut a design for venting.
11. Bake in a 425 degree oven for 15 minutes.