

Pasty		Makes 6 large individual or 1-9 by 13 pan							
Filling:									
2 pounds	yukon gold or russet potatoes	unpeeled if yukon, cut into 1/2 inch cubes, about 6 medium potatoes or 6 cups cubed							
1 pound	whole carrots	peeled and shredded							
1 small	onion	chopped fine							
1 1/2 pounds	80/20 ground beef	or if using a lean beef top with a teaspoon of butter under each crust							
1 3/4 teaspoons	kosher salt								
1 3/4 teaspoons	lawrys seasoned salt								
1 teaspoon	pepper								
Crust:									
3 cups	all purpose flour								
3/4 teaspoon	fine salt								
2/3 cup (6 ounces)	butter or margarine								
1/3 cup (3 ounces)	solid vegetable shortening , chilled. Use butter if using margarine above								
3	egg yolks	save egg whites for brushing pasties							
1 Tablespoon	lemon juice								
7 1/2 Tablespoons	ice cold water	just under 1/2 cup							
Crust:									
Add flour and salt to processor or large mixing bowl and blend. Add butter and process or mix until butter is the size of peas.									
Add vegetable shortening and mix until it resembles coarse crumbs.									
Whisk together egg yolks, lemon juice and water and add to flour mixture and mix just until combined.									
Divide dough on floured surface into 6 portions or 4.5 ounces each. Cover and chill until cold, about 30 minutes or overnight.									
Combine all filling ingredients in mixing bowl and mix with hands until combined.									
Turn oven to 350° Fahrenheit.									
Roll dough balls on lightly floured surface to 8 inch rounds.									
Divide mounded cup of filling onto half of each round, about 12 ounces each. Fold the dough over the filling and tuck around the filling.									
Bring the exposed edge up to meet the tucked edge and twist and pinch the edges together to seal.									
Place on rimmed parchment lined baking pans.									
Brush with beaten egg white mixed with a splash of water.									
Cut a slit in the top of each pasty.									
Bake about 1 hour or until golden brown and potatoes are tender in center when you poke with a small knife.									
Notes:									
Serve warm. I like to serve with ketchup, sour cream, gravy, etc.									
Pasties freeze nicely. Reheat in 350° oven wrapped lightly in foil, about one hour or until hot.									
Or reheat in microwave oven. If frozen 3-5 minutes until hot. Or 1-2 minutes if thawed.									
To make in a 9 by 13 baking dish or similar size- Place all of filling into ungreased pan. Roll about 2/3 of crust out on floured board to extend a few inches over baking dish. Flute edges like you would a pie. Brush with egg white. Poke top with a few air holes. Bake 350° 60-70 minutes until golden brown and potatoes are tender.									