

## **Meat and Vegetable Stuffed Pastries**

### **Crust:**

3 c. flour  
1 t. salt  
 $\frac{3}{4}$  c. vegetable oil  
 $\frac{1}{2}$  c. water

### **Filling:**

1 lb. ground beef  
1 lb. ground turkey  
2 medium onions, minced  
3 grated carrots  
5 medium potatoes, grated  
1 small rutabaga, grated  
2 stalks celery, cut very small  
2 t. salt  
dash pepper

Preheat oven to °400. Mix flour, salt, oil, and water, set aside. Cook ground beef and turkey in skillet, drain. In large bowl, mix vegetables together with 2 t. salt and some pepper, mix with cooked meat mixture. Divide crust dough into 6 parts. Roll to size of medium pie plate on lightly floured board. Place  $\frac{1}{6}$ <sup>th</sup> of the mixture onto the crust and fold over, crimping and sealing the edges. Prick with a fork and bake for 1 hour. Serves 6.