

Jamaican Meat Pie



Course	Snack
Cuisine	Caribbean
Prep Time	45 minutes
Cook Time	30 minutes
Total Time	1 hour 15 minutes
Servings	10 -12
Calories	356 kcal
Author	AfricanBites

Ingredients

PIE CRUST

- 4 cups all purpose flour plus more for dusting
- 2 Tablespoon sugar
- ½ Tablespoon salt
- 1/2 - 2- teaspoon turmeric
- 5 oz. Shortening
- 1- tablespoon cider vinegar.
- 1 cup iced water
- 5 - ounce un-salted butter

JAMAICAN BEEF FILLING

- ½ medium onion chopped
- 1 teaspoon granulated garlic
- 1 teaspoon paprika
- 1/2 teaspoon all spice powder
- 1 teaspoon curry
- 1 teaspoon dried thyme
- 1 teaspoon white pepper
- 3 green onion chopped
- 2 tablespoon chopped parsley
- 1/2 teaspoon salt or more
- 1/2 teaspoon chili pepper
- 1 pound ground beef
- 1/4 cup bread crumbs
- 1/2 scotch bonnet pepper chopped optional
- 1- teaspoon chicken bouillon powder optional replace with salt

Instructions

1. In a food processor or by hand, mix together, flour, salt, sugar, turmeric blend well Add the butter, shortening, followed by vinegar and water in small amounts, pulse until combined and dough holds together in a ball.
2. Place the dough on a well -floured surface. Divide it into 2 and roll it out. Place in the refrigerator for at least 30 minutes until ready to use
3. Using a large mouth, glass or bowl about 4 - 5 " cut out circles by gently pressing on the dough and releasing it, shaping the meat pie dough. Continue cutting out dough until all dough has been cut. Refrigerate for at least 30 minutes or until ready to use.
4. Make the Meat pie filling
5. Add 2 tablespoon of oil to a saucepan, followed by onions, garlic, paprika, thyme curry, chili powder, white pepper, all spice and chicken bouillon . Let it simmer for about 2 minutes,
6. Then, add ground meat, bread crumbs and continue cooking for about 10 or more minutes.stirring frequently to prevent burning, add about ½ cup of water .
7. Finally add green onions and parsley, adjust for salt and pepper seasoning.
8. Remove from stovetop and let it cool.
9. Assembling Jamaican Meat pie
10. Scoop a heaping tablespoon of filling into each circle, and brush with egg white or white around half of the circle. Fold over twist with fingers gently to seal the edges of the meat pie.
11. Another way of sealing is by pressing the tines of a fork along the edges of the dough.

12. Preheat oven to 375 degrees.
13. Carefully place each pie on a baking sheet and bake for about 30 minutes .
14. you may freeze to bake later.
15. Best served warm .

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