

Upper Peninsula Pasty [12 servings]

Ingredients

- 2 cups shortening
 - 2 cups boiling water
 - 5-1/2 to 6 cups all-purpose flour
 - 2 teaspoons salt
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- **filling:**
 - 6 medium red potatoes (about 3 pounds), peeled
 - 2 small rutabagas (about 1-1/2 pounds), peeled
 - 1 pound ground beef
 - 1/2 pound ground pork
 - 2 medium onions, chopped into 1/4-inch pieces
 - 3 teaspoons salt
 - 2 teaspoons pepper
 - 2 teaspoons garlic powder
 - 1/4 cup butter
 - Optional: Half-and-half cream or a lightly beaten large egg
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Directions

1. In a large bowl, stir shortening and water until shortening is melted. Gradually stir in flour and salt until a very soft dough is formed; cover and refrigerate for 1-1/2 hours.
2. Cut potatoes and rutabagas into 1/8- or 1/4-inch cubes; do not make cubes too large or they will not cook properly. Gently combine ground beef and pork; crumble meat. In a large bowl, combine potatoes, rutabagas, onions, meat mixture and seasonings.
3. Divide dough into 12 equal portions. On a floured surface, roll out 1 portion at a time into a 8-in. circle. Mound 1-1/2 to 2 cups filling on half of each circle; dot with 1 teaspoon butter. Moisten edges with water; carefully fold dough over filling and press edges with a fork to seal.
4. Place on ungreased [baking sheets](#). Cut several slits in top of pasties. If desired, brush with cream or beaten egg. Bake at 350° until golden brown, about 1 hour. Cool on wire racks. Serve hot or cold. Store in the refrigerator.

