

## Curry Beef Pastry

Ingredients: (Make about 12 pastries)

1 potato peeled and diced and cooked in boiling water until done.

1 small onion, diced to very small pieces

1/3 lb of lean ground beef (or combination of ½ pork and ½ beef)

2 Table spoon of Curry Paste

1 egg for egg wash.

Soy Sauce – 1 table spoon, more or less

Garlic salt or plain salt

2 table spoon of vegetable oil or olive oil

Pepper Ridge Farm Pastry sheets- one sheet is needed for 9- 12 pastries

Direction:

Thaw Pepper Ridge Farm Pastry Sheets according to package instruction at room temperature.

Turn on oven 375, use direction from package insert

In a large frying pan, add vegetable oil or olive oil, heat to medium hot

Add garlic salt (small amount)

Sauté onion until done (about 5-8 minutes)

Add Curry Paste, brown for a minute or two.

Add beef, mix with onion and curry, continue to brown until done.

Add cooked potato, mix and mesh well with all ingredients.

Add soy sauce (about 1 table spoon adjust amount for taste)

Continue to cook in medium heat until mixture is dry. (very important)

Taste, add soy sauce or sugar if needed.

Egg Wash: 1 egg plus 1 table spoon of water, beat until mix.

Cut Pastry sheet in 9-12 small square pieces/ sheet.

Wrap each piece with a spoonful of beef mixture diagonally.

Seal edges with egg wash, pinch edge firmly.

Lay them in a cooking sheet that lined with Parchment paper

Brush all pastries with egg wash (both sides)

Bake in oven according to instruction or until golden brown(25-30 minutes).