Favorite Hand Pies Receipt*

(Recipes were originally called ‘receipts’. Both words derive from recipere, the Latin verb meaning "to receive or take," and this use of ‘receipt’ continued in certain parts of the US into the early and mid-20th Century.)

**Ingredients for puff pastry** (You can also use pre-made puff pastry from your grocer’s freezer)

- 1 lb flour (about 3-1/2 cups)
- about 1 teaspoon Salt
- about 1 cup egg whites, approx. 8 large eggs (or water)
- 1 lb unsalted butter, cold

**Directions for puff pastry:**

- Mix first three ingredients. If dough is too sticky, add additional flour, a little at a time. Dough should be soft and easy to shape. Knead on a well-floured surface for about 10 minutes. Cover and set aside.
- Cut the butter into a few large pieces and sprinkle with a tablespoon of flour. Begin pounding the butter with a French rolling pin to soften it, sprinkling flour on your rolling pin as needed. Pound the butter flat, and then use a pastry scraper to gather it up again. Sprinkle with another tablespoon of flour, pound flat, and repeat. Add one more teaspoon of flour, and then continue pounding and gathering, pounding and gathering, until the butter is flexible and does not break when you fold it over on itself. Depending on temperature/humidity, you may need to put butter in refrigerator to chill before you are done. Keep butter cold as you proceed to next step, this should not be more than 10 minutes. Make sure the butter is not too soft.
- Roll out dough into large square, about 1/8” thick. Place pad of butter in center of dough square, and fold the dough snugly around the butter. Use rolling pin to squish. Again, avoid letting the butter get too soft. When pastry is a long rectangle about 18” x 8” x ¼” thick. Fold dough into thirds. Turn 90-degrees and roll out again to ¼” thick. Fold into thirds again and cover. Let dough rest 5 to 10 minutes in cool place.
- Repeat this rolling, folding and resting three more times. This ‘laminating’ provides the flakiness you need for puff pastry.
- Roll dough to your desired final thickness. For hand pies, cut about 7”-8” squares. Put trim off to the side. Cut the square in half from one corner to opposite corner. Add filling to one half of triangle as you will fold dough over. Seal edges by brushing with egg, folding over and crimping edges, like a ravioli or empanada.

**Ingredients for filling**

- 6 ounces bacon, thick cut (about 5 strips)
• 1 tablespoon bacon fat
• 1 cup carrots, diced small (about 2 carrots)
• 1 cup celery, diced small (about 2 stalks)
• ¼ cup shallots, diced small
• 1 lb minced beef (or ground beef)
• ¼ cup red wine vinegar
• ¼ cup each fresh tarragon and thyme, chopped
• 1 cup dried sour cherries
• ¾ cup beef broth
• 2 cups shredded cheese, of choice (gruyere and/or cheddar, for example)

**Directions for filling:**
• Pan fry bacon. Once fat is rendered and bacon is crispy, remove bacon from pan and let drain. Remove all but one tablespoon of bacon fat from pan.
• Sauté carrots, shallots and celery in bacon fat. Let cook 3-5 minutes until tender. Add minced beef (hold bacon) and cook until just browned, another 3-5 minutes. Carefully drain excess fat and return to heat.
• Deglaze pan with vinegar, scraping up any burnt bits on the bottom of the pan, and let cook for 2 minutes more. Add fresh herbs, dried cherries and beef broth. Stir to combine. Cook until liquids have reduced significantly, 10-15 minutes. While liquid is reducing, chop bacon into bits.
• Remove pan from heat, stir in chopped bacon. Allow to come to room temperature. Can store in refrigerator overnight.

**Directions for final assembling of hand pies:**
• Pre-heat your oven to 375 degrees.
• Prepare dough as instructed. Sprinkle cheese on ½ of triangle dough, add filling allowing enough room to seal edges, sprinkle more cheese on filling. Fold and seal dough. Using knife, add a small slit on top to vent.
• Whisk egg and water to make an egg wash and brush this over the top. If desired, sprinkle top with white or black sesame seeds and flaky sea salt.
• Bake hand pies for 20-25 minutes until the tops are golden and dough appears cooked through. Remove from oven and let rest for 8-10 minutes before removing them from pan.
• Serve warm or room temperature.
• Pies will freeze well – let them cool to room temperature prior to freezing for up to 3 months.