

Pie Recipe. (Frodo waits at the oven for these)

This recipe uses all the left overs you might have in the fridge, or fresh meats of course.

4 Kidneys (chopped up)

1/2 Liver (chopped up)

500g Mince Meat

1/2 Onion

2 Cloves garlic

2 tbs Olive Oil

2 Big hand full's of chopped up vegetables.

2 Cups beef / Chicken Stock

Plain flour.

Pastry - 4-6 sheets

Heat oven at 180°/360 F.

Heat fry pan while dusting kidneys, liver and mince meat in flour.

Fry onion, garlic in olive oil until lightly cooked and add the kidneys, liver and mince meat. Cook until the meat is moderately cooked and add the vegetables and stock.

Cook until the stock forms into a sauce (it should thicken up in a few minutes). Turn the heat off and pour into pie containers. It will depend on the size of the containers you use for the amount you will need.

Cover the containers with pastry sheets and make sure the pastry is secure to the pie container to stop spillage. Brush some egg or milk on the pastry and any cut out shapes you want.

Cook for about 20 minutes and serve cool.