

OLD ENGLAND STEAK AND KIDNEY PIES

1 pound round steak,
 3/4 inch thick
 1 beef kidney, about 3/4 pound
 2 medium onions, chopped
 1/4 cup melted fat
 1 cup water
 1 1/2 teaspoons salt
 1/2 teaspoon pepper
 1 teaspoon Worcestershire sauce
 2 small potatoes
 2 tablespoons flour
 3/4 cup water
 Pie Crust

Cut steak into one inch squares. Split kidney lengthwise into halves. Remove all fat and white veins. Soak kidney in cold water for 30 minutes. Drain and cut into one inch cubes. Brown steak, kidney, and onions in fat in

a heavy kettle over high heat. Stir often to brown evenly. Add water, salt, pepper and Worcestershire sauce. Cover and simmer over very low heat until steak is tender, about 1 1/4 hours.

Pare potatoes and cut into 3/4 inch cubes. Cook in water 10 minutes or until barely tender. Drain. Mix flour and 3/4 cup water. Stir into cooked meat mixture. Cook and stir until broth thickens. Reduce heat and simmer five minutes. Broth should be of gravy consistency. If it is too thick, add more water as needed. Stir in cooked potatoes. Prepare individual pie shells in 5 inch foil pie pans. Pour in meat-vegetable filling and cover each pie with top crust. Crimp edges. Cut slits in tops. Place pies on a

baking sheet and bake in a hot oven (425 degrees) 30 minutes or until crust is brown. Let pies cool 5 minutes before serving. Steak and Kidney Pies may be frozen unbaked and kept up to one month at 0 degrees or lower. For freezing, let filling cool before spooning into pie shells. Bake frozen pies on a baking sheet in a hot oven (425 degrees) 40 to 45 minutes. Makes six 5-inch pies.

Modern packaging makes corned beef brisket a year round favorite. Pieces as small as 2 lbs. and as large as 5 lbs. are now available in vacuum-sealed, drip-free packages. The shopper may select a corned beef brisket with or without garlic added to the careful blend of spices used in the curing process. Easy-to-follow cooking directions are on each package. Here are some recipes using corned beef that you might like to try.

CORNED BEEF WITH CHEESE DUMPLINGS

2 to 3 pounds corned beef brisket
 2 1/2 cups water
 2 cups tomato juice
 1/4 cup vinegar
 1/4 cup chopped onion
 1 tablespoon sugar
 1/4 teaspoon thyme

Remove corned beef from close-fitting transparent wrap. Place meat in a large kettle. Cover corned beef with water, juice, vinegar, onion, sugar, and thyme. Cover and simmer until corned beef is tender, about 2 to 3 hours. Remove meat to platter and keep warm while dumplings are being made.

To Make Dumplings: Sift together 2 cups flour, 1 teaspoon salt, and 3 teaspoons baking powder. With fork or pastry blender, cut in two tablespoons shortening until mixture is the consistency of coarse corn meal. Add 3/4 cup milk. Stir until just blended. Dip a tablespoon into the boiling broth, then into the dumpling batter and drop the batter into the boiling broth. Sprinkle with shredded cheese. Cover tightly. Cook over low heat for 20 minutes. Serve corned beef and dumplings hot.

CORNED BEEF WITH SAUERKRAUT AND DILL BUTTER

2 to 3 pounds corned beef

brisket
 4 cups water
 1 tablespoon dill weed
 1 pound can sauerkraut
 1/4 cup soft butter or margarine
 3 tablespoons sauerkraut liquid
 1/2 teaspoon salt
 1 teaspoon dill seed
 1/2 teaspoon dry mustard

Place brisket in a kettle and cover with water. Cover with tight-fitting lid. After 2 hours of simmering add dill weed. Simmer until fork-tender, 1/2 to 1 hour longer. Drain 3 tablespoons of liquid from sauerkraut to be used in dill butter. Heat sauerkraut. Cream butter until fluffy. Stir the 3 tablespoons liquid gradually into the butter. Add remaining seasonings. Spoon seasoned butter over piping hot sauerkraut. 8 to 10 servings

CORNED BEEF CABBAGE CASSEROLE

3 cups ground cooked corned beef
 1 head cabbage
 (Turn to page 8)

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