



# Sparkle Kitchen

## **Shakespearean Meat Pies**

*(Makes 8 small pies)*

### **Ingredients**

- 1/2 pound ground beef
- 1/3 cup dried cranberries
- 6 dates, pitted
- 2 sprigs of fresh rosemary
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 2-3 grinds black pepper
- 2 pie crusts (store-bought or homemade, as you prefer)
- 1 egg

### **Directions**

Preheat your oven to 350 degrees.

Mix the beef, cranberries, dates, rosemary leaves, cinnamon, ginger, salt, and pepper in the bowl of a food processor. Whiz them together until everything is well incorporated, and then pop the mixture into the fridge.

Next, roll the pie dough out to about 1/4" thickness. Using a large drinking glass or small plate as a guide, cut out eight circles that are about 6-8 inches wide apiece. Remove the meat mixture from the fridge and spoon a generous dollop on one side of each dough circle. Fold each circle over and pinch the sides closed.



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Arrange the pies on a large, rimmed baking sheet. (Be sure to use a rimmed sheet, as the pies will ooze out juices that will make a mess in your oven if uncontained.) In a small bowl, whisk the egg with a dash of water. Using a pastry brush, generously paint the egg wash over the tops of the pies.

Bake the pies for 25-30 minutes, or until the tops are golden. Serve with grainy mustard and dill pickles.

**Enjoy!**