

Jamaican Pa

Ingredients (for ~15)

- 800 g lean ground beef
- ~1 cup stale bread crumbs
- 1 large onion, large dice
- 1 scotch bonnet pepper (or 2 for a spicier pie)
- 3 cloves garlic
- 1 tsp thyme
- 1 tsp ground cumin
- $\frac{1}{4}$ tsp ground cloves
- salt
- 1 large recipe pie pastry, or commercial

Method

1. Process bread crumbs, onion, pepper, and salt in a food processor until finely ground.
2. Heat ground beef in a pot over medium heat until well mixed. Continue stirring often until meat is no longer pink.
3. Allow beef mixture to cool.
4. Preheat oven to 425 degrees.
5. Roll out pastry and cut into 6" round circles. Place a spoonful of meat mixture in the center of each circle. Fold over, and crimp edge on both sides.
6. Brush sheet pans and each side of pastries with egg wash.