

# 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)
- 3 cloves garlic
- 1 tsp thyme
- 1 tsp ground cumin
- ¼ tsp ground cloves
- salt
- 1 large recipe pie pastry, or commercial

## Method

1. Process bread crumbs, onion, pepper, and garlic in a food processor until well mixed. Continue stirring on high until well mixed.
2. Heat ground beef in a pot over medium heat until well mixed. Continue stirring on high until well mixed.
3. Allow beef mixture to cool.
4. Preheat oven to 425 degrees.
5. Roll out pastry and cut into 6" round. Fold edge over, and crimp edge on bottom.
6. Brush sheet pans and each side of pastry with oil. Bake for 25 minutes.