

Titus Andronicus' Meat Pie

Makes 2 10" pies, 10-12 servings per pie

Filling Preparation

Ingredients:

4 medium baking potatoes, ½" to ¾" dice

2 large carrots, ½" dice

1 large onion, ½" dice

½ teaspoon minced garlic

2 tablespoon olive oil

½ tsp ground black pepper

8 slices Italian bread cut in ¾" cubes

½ cup milk

3 pounds ground Goth*

2 eggs

½ cup ketchup

1 tablespoon Worcestershire sauce

*If ground Goth is not available, 85% lean ground turkey is an acceptable substitute.

Heat olive oil in a large skillet.

Sauté carrots, onion and garlic until onion starts to become transparent, about 5 or 6 minutes.

In a medium bowl pour milk over bread cubes, toss gently and allow to stand.



Add potatoes to carrots and onions and mix in to coat with oil. Season with black pepper. Add a little water, cover and cook for about 10 minutes until potatoes just start to soften. Remove from heat and allow to cool to room temperature.



Preheat oven to 350°F while vegetables are cooling.

Beat eggs with ketchup and Worcestershire sauce.

Fold egg mixture into ground meat.

Fold in cooled vegetable mixture.

Gently fold in soaked bread cubes.

Divide mixture into two equal parts, gently press each portion into a 9 ½” spring-form pan. If you only have one pan refrigerate remainder of meat mixture while first loaf is baking.



Bake on middle rack in oven for 35 to 45 minutes until the temperature at the center of the pie reaches 165°F.

Allow to cool on a rack for at least 30 minutes, remove from pan and refrigerate.

Final Preparation

Ingredients:

Chilled filling loaves

4 rolls refrigerated pie crust

1 egg beaten with a little water

Preheat oven to 450°F

Place two 12" circles of parchment on an uninsulated cookie sheet.

Unroll one sheet of pie crust and position on parchment.

Place filling loaf in center of crust, brush exposed crust with egg wash.



Bring edges of bottom crust up along sides of loaf and make small folds to hold it in place.



Unroll and center top crust on loaf.

Crimp the edges of the top crust and seal to the lower crust with egg wash.

Brush the entire pie with the egg wash, be generous with the egg wash for a nice brown crust.

Cut a few vent slits in the top crust.



Repeat for the second pie.

Bake on the bottom rack of the oven 20 to 25 minutes until nicely browned.



Tent loosely with foil and allow to cool 30 to 45 minutes before serving.

“Why, There they are both, baked in that pie!”