

Meat Pie by

**M. Wells**

### **Cooking Instructions**

Preheat oven to 350 degrees. Brush crust with one more yolk. Place frozen pie in oven for 90 minutes. For a darker golden crust after 90 minutes, increase oven temp to 400 degrees and bake for an additional 10-15 minutes, or until desired color is reached. Pie can be baked ahead of time and reheated at 250 degrees for 20 minutes.

### **Ingredients**

Crust: Butter, flour, salt

Filling: Braised beef, smoked capon, heritage pork, potatoes, mushrooms, onions, garlic, spices, salt

*Note: Meat pie filling is completely cooked.*

*Pie comes frozen, keep in freezer well wrapped for up to 3 months.*

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