

RECIPE

MEAT PIES

TRADITIONAL BRITISH PUB FOOD FROM THE BARBECUE

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES



RECIPE

MEAT PIES

INGREDIENTS

DOUGH:

- 400 GRAMS OF FLOUR
- 170 ML WATER
- 90 GRAMS OF BUTTER (AND SOME EXTRA BUTTER TO GREASE THE MOULDS)
- 100 GRAMS OF GOOSE FAT
- 8 GRAMS OF SALT
- 2 EGGS

FILLING:

- FOR THE FILLING, YOU CAN GO AS CRAZY AS YOU WANT. USE YOUR LEFTOVER PULLED PORK, BEEF OR CHICKEN. FILL THE PIE WITH A NICE CHILI OR STEW OR GO CRAZY WITH A GUMBO.

MATERIALS

- CAKE MOLDS
- BRUSH
- BUTCHER'S FOIL OR BAKING PAPER

PREPARATION

PREPARATIONS: 15 MIN

* 2 HOURS REST

COOKING: APPROX. 40-50 MINUTES.

BBQ TEMPERATURE: 150-170°C

CORE TEMPERATURE: 74°C MINIMUM



STEP 1

MIX ALL THE INGREDIENTS FOR THE DOUGH INTO A SMOOTH DOUGH. LET IT REST IN THE REFRIGERATOR FOR AT LEAST 2 HOURS. YOU CAN ALSO MAKE IT A DAY IN ADVANCE.

STEP 2

GENEROUSLY GREASE THE MOLD OR SKILLET WITH BUTTER OR GOOSE FAT.

ROLL OUT THE DOUGH THINLY TO ABOUT 4 MM. LINE YOUR PIE PAN OR SKILLET WITH THE DOUGH AND MAKE AN EXTRA CIRCLE FOR THE LID.

MAKE SURE THE FILLING IS WELL COOLED AND DOES NOT CONTAIN TOO MUCH MOISTURE OTHERWISE THE PIE WILL BE VERY SOGGY. SEASON THE FILLING WITH. FOR EXAMPLE GRATE GOODS SPICY CHIPOTLE RUB AND GRATE GOODS CALIFORNIA STYLE HOT SAUCE AND YOUR STUFFING IS READY.

FILL THE PIE TO THE BRIM. TRY NOT TO TOUCH THE METAL OF YOUR MOLD WITH FILLING. THIS WILL CAUSE IT TO BURN.

BRUSH THE EDGE OF THE BOTTOM AND THE LID WITH A BEATEN EGG AND USE THIS TO GLUE THE BOTTOM AND THE LID TOGETHER. POKE A HOLE IN THE MIDDLE OF YOUR LID TO ALLOW THE STEAM TO ESCAPE. BRUSH THE TOP OF THE LID WITH A BEATEN EGG YOLK.

STEP 3

SERVE AS A MAIN COURSE OR LUNCH WITH A FRESH SALAD.



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