

MEAT PIE (right)

2 pounds beef or veal
(or beef and veal)

2 teaspoons salt
Boiling water

4 tablespoons flour

$\frac{1}{2}$ recipe Calumet Biscuit
Dough — use basic recipe

Cut meat into 1-inch cubes. Brown in skillet with small amount of fat. Add salt and enough boiling water to cover. Simmer gently $1\frac{1}{2}$ hours, or until tender. Mix flour to a paste with small amount of cold water, add to meat mixture, and cook until thickened, stirring well. Turn into casserole and reheat in oven until gravy bubbles. Roll biscuit dough $\frac{1}{2}$ inch thick. Cut into diamond-shaped sections, and arrange on top of meat mixture. Bake in hot oven (450° F.) 10 minutes, or until biscuits are done. (Carrots, onions, and potatoes may be added to meat mixture and cooked with it 10 minutes before flour is added.) Serves 8.

