

POTATO, CABBAGE + BACON HAND PIES

INGREDIENTS

6-8 strips thick cut bacon, cut to 1/2 inch pieces
2 large Yukon gold potatoes
1 medium carrot
1 small or half a medium head of cabbage
salt and pepper to taste

for the hand pies

1 box frozen puff pastry, both sheets, thawed according to the package
1 large egg + 1 teaspoon milk, for the egg wash

DIRECTIONS

Preheat the oven to 425F.

Peel and grate your carrot and potatoes on the large holes of a box grater, into a sieve, lined with a cheese cloth or clean dishtowel. Salt with approximately 1 teaspoon of salt. This will draw out some of the moisture. Let sit for 15-20 minutes, then wring out the potatoes so that they are as dry as possible. Slice the cabbage into thin, short strips.

Heat a large skillet over medium heat, then add the bacon. render until you have semi-crisp bacon bits and remove to a bowl (you'll add them back in later). Keep half bacon fat in the pan and pour off the other half to a small bowl. Add the cabbage and cook until very soft and if there was liquid, until that is evaporated. Set aside in a work bowl. Add the remaining bacon fat into the pan, and then the potato-carrot mixture. Sauté until browned and any liquid had evaporated. Combine the potatoes into the cabbage mixture and stir in the bacon bits. Let cool to room temperature or refrigerate overnight.

Heat the oven to 400F.

On a well-floured surface, unfold one piece of puff pastry sheet. Using a floured rolling pin, roll the sheet into a 10-inch-wide by 12-inch-long rectangle. Using a sharp knife, cut lengthwise through the long-side, then into 3 pieces, so each sheet will produce 6 rectangles. Repeat with the remaining piece of puff pastry and set aside; you will have 12 rectangles in all, which will make 6 pasties. Set the bottom pastry rectangles on the parchment-lined sheet pan. Distribute the filling evenly into a thick, even layer onto the bottom half of each pastry rectangle, leaving a 1/2-inch border on all sides. Brush the borders lightly with the egg wash.

Using the rolling pin, roll the remaining rectangles so they are slightly larger in size than the bottom pastry rectangles. Place each piece on top of the filling, lining up the edges (avoid stretching the dough if possible). Crimp the borders of each pastry by pressing with a lightly floured fork to seal. Brush the top of each pasty with egg wash and cut a slit or two in the top pastry to vent.

Bake the pasties at 400F, rotating the pan halfway through, until the pasties are deep golden brown in color, 25 to 30 minutes. Allow to cool for a few minutes and serve hot from the oven.