

To make these you will need:

3 Lbs. Chuck Roast courseyly grond

1 Lb. Suet cut in small pieces

1 tsp. Salt

1/2 Pepper

1 Cup Cold water

M ix Together

2 Cups Flour

2 tsp. Baking powder

1/2 tsp. Baking soda

1/2 tsp. Salt

1 Cup Buttermilk

Directions: Blend liquids to make dough.

Divide into patties. Roll out on dough board,
put meat mixture in half of circle, lap over and seal.

Bake in greased pan, brush top with melted compound.

Bake at 450 degrees for 20 minutes, and then put in
broiler to brown tops.



Osage Language Words and Phases for Cooking

or

Meat Pie

Salt

Pepper

Flour

Come eat!