**Forfar Bridies**

**Ingredients:**

100g plain flour

50g margarine

15ml cold water (approx’)

100g minced beef

½ onion

15ml beef stock

2.5ml Worcester sauce

½ egg

**Method:**

1. Set the oven to gas 5/180ºC.
2. Sieve the flour into a large bowl, add the margarine and rub-in until the mixture looks like fine breadcrumbs.
3. Make a well in the centre and add enough water to bring it together with a knife to make a soft dough.
4. Peel and finely chop the onion, measure the stock ad sauce into a small bowl.
5. Beat the egg in another small bowl.
6. In a frying pan, brown the mince and then add the onion and cook for 3-4 minutes. Pour in the stock mixture and stir through and remove from the heat to cool.
7. Lightly flour the table and roll out the pastry into two 15cm rounds.
8. Place the cooled mince mixture on one half of each of the pastry circles. Brush the edges with the beaten egg and fold over and seal with a crimped edge.
9. Place the bridies onto a floured baking tray, brush the top with egg and bake for about 25 minutes until golden brown.