MEAT PIE

Ingredients:

- Meat
- Onion
- Tomato
- Grounded pepper
- Flour
- Butter
- Salt
- Groundnut oil
- Water
- Seasoning cubes
- Potato

Preparation Procedures

1. Mix flour, salt and baking powder together.
2. Chop the meat into pieces.
3. Peel and slice the onion, potatoes, tomatoes and pepper into a pot and cook till tender.
4. Add seasoning cubes and butter to the flour mix and mix well.

5. Add a little water and use knife and cut the pastry.
6. Put the meat mixture 2 teaspoons in each roll.
7. Fold in meat pie shape and use fork to dress it.
8. Put in an oiled metal tray and bake for 30 minutes.
9. Bring it out and serve cool with juice of your choice.