



Donated by Allen & Myra Charleston

Our friend Stephanie Ramey of H & R Farms reduces the meat in this recipe to 1 pound and puts in four potatoes. She also recommends boiling the vegetables with a beef bouillon cube.

Emu Pot Pie

- 1 1/2 pounds emu steak, cut into 1" cubes
- 2 large carrots, scraped and cut in 1" pieces
- 1 large potato, cubed
- 1 yellow onion, chopped
- 1/2 cup water
- 12 oz evaporated milk
- 1 teaspoon thyme
- 1/2 teaspoon salt
- 1/3 cup all-purpose flour
- 1/4 teaspoon pepper
- 1 pie crust

Preheat oven to 350° degrees. Lightly grease a 2 quart casserole.

Place emu, potato, carrots, onion, water and 1/4 teaspoon salt in a large saucepan, bring to a boil. Lower heat, cover and simmer for 10 minutes. Drain but reserve the cooking liquid.

Wisk together the milk, flour, thyme, pepper and 1/4 teaspoon salt into the cooking liquid. Cook over moderate heat, wisking constantly until mixture thickens.

Stir in emu and vegetable mixture. Pour into casserole and place pie crust on top of mixture, trimming to 1" over the edge of pan. Fold under extra crust and crimp the edges. Cut slits in crust and brush with milk.

Bake until crust is golden brown, approximately 20 minutes.