

“BING CROSBYS”

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WTRE Party Line Cookbook*



Dough:

- 2 cups all-purpose flour
- ½ tsp. salt
- 1 egg, slightly beaten
- 1 tsp. baking powder
- 6 tbsp. shortening
- Scant ½ cup milk

Instructions: Sift dry ingredients. Add shortening and mix thoroughly with a fork. Add egg to milk. Add to dry mixture to make a soft dough. If necessary, add a little more milk. Turn out on a floured board and toss lightly until outside looks smooth. Roll out ½ of dough and cut in fourths. Place each piece in a muffin pan. Fill with filling and pinch edges together, covering filling. Bake in a 425° oven for about 20 minutes or just until crust is brown.

Filling:

- 2 tbsp. butter
- 2 tbsp. flour
- 1½ cups canned tomatoes (with juice)
- Few grains of black pepper
- ¼ cup chopped onion
- 1 can cooked corned beef, cut in pieces

Instructions: Melt butter, add onions and cook slowly until soft. Add flour and stir until well blended. Add remaining ingredients. Bring to a boil, stirring constantly until thick and smooth. Let simmer about 10 minutes.