Savory Meat Pie

A friend gave me this recipe after I had mentioned that my meat pies lacked "punch". The pie has a delicious, distinctive flavor thanks to lots of seasonings. Flecks of carrots peek out of each neat slice. My family especially enjoys this dinner when the weather turns chilly.

—Paula L'Hirondelle
Red Deer, Alberta

Savory Meat Pie

2 medium potatoes, peeled and quartered
1 pound ground beef
3/4 cup sliced green onions
1 large carrot, finely chopped
1 garlic clove, minced
1/2 teaspoon dried thyme
1/2 teaspoon rubbed sage
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon celery salt
Pinch ground cinnamon
1/4 cup minced fresh parsley
1/4 cup chili sauce
Pastry for double-crust pie (9 inches)
1 tablespoon Dijon mustard
1 tablespoon milk

In a saucepan, cook potatoes in boiling water until tender; mash and set aside. Meanwhile, in a skillet, brown the beef; drain. Stir in the next nine ingredients. Simmer for 4-5 minutes. Stir in potatoes, parsley and chili sauce; remove from the heat. Place bottom pastry in a 9-in. pie plate; brush with mustard. Add the meat mixture. Top with remaining pastry; seal and flute edges. Cut slits in the top crust. Brush with milk. Bake at 450° for 10 minutes. Reduce heat to 350°; bake 25 minutes longer or until golden brown. **Yield:** 6 servings.