Estonian Meat Pies submitted by Lisa Kaliski

Ingredients

3lb Pork Roast, cooked and cut into cubes
2 medium onions
1/3 Bacon
2 Eggs
Seasoning (salt and pepper)
8 pkgs of Crescent Rolls

Cooking Instructions

Grind first five ingredients together.

Roll each crescent roll flat and thinner. You may cut roll in half if you choose.

*Don’t use the entire crescent roll for one meat pie. It works out better if you use a portion. But do use all of the crescent rolls. Don’t be concerned if the pies come out in different shapes. It adds to their charm.*

Insert ground mixture into flat crescent roll, fold over and seal thoroughly (like you would pie crest).

Put on ungreased cookie sheet; bake in preheated 350° oven until pies are light brown.

*The pies freeze well. They can be reheated in a microwave.*