

# *Estonian Meat Pies* submitted by Lisa Kaliski

## Ingredients

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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

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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.\**