

Vegetable Pye

Apples are a refreshing ingredient in these delicious sweet and savory vegetable pies. Hannah Glasse was the Betty Crocker of her day. This recipe is for one large pie but can easily be adapted it to make smaller individual pies in a muffin tin. These can be served as a vegetarian main course.

Ingredients

2 tablespoons butter
1 large potato, peeled and diced
1 large carrot, peeled and diced
1 stalk celery, peeled and diced
1 onion, peeled and diced
1 apple, cored, peeled and diced
½ teaspoon nutmeg
Salt and pepper to taste
1/3 cup flour
1/3 cup heavy cream
1 1/3 cup vegetable broth
Two frozen puff pastry sheets, thawed
1 egg, beaten

Directions

- Place the diced potatoes, carrots, celery, onion and apple in a skillet and saute for about 5 minutes until the vegetables begin to soften. Add the nutmeg, salt, and pepper. Add the flour and toss the vegetables. Add the cream and stir. Then gradually add the broth and continue to stir and allow the mixture to thicken. It should take about 5-10 minutes. Set aside and allow the vegetables to cool.
- Meanwhile, roll out each puff pastry sheet to about 12" x 12." Lay one sheet in the bottom of a 9" cake pan. Allow the dough to come up over the sides. Press the dough into the pan, allowing extra dough to hang off the sides. Then spoon in the vegetable mixture and cover with the other puff pastry sheet. Tuck the excess of the top pastry sheet under the bottom one along rim, then crimp the sides to create a crust.
- Place in the freezer for 15 minutes to allow everything to set. Preheat your oven to 425° degrees.
- With a knife, make several slash marks in the top crust and brush with a beaten egg. Place pie on a baking sheet and place in the oven. Cook for 35 minutes and check for doneness. If needed, continue to bake for 5-10 minutes, careful not to over-brown the crust.

Makes one 9-inch pie or 12 individual pies.



**Photo by Paul Savidge,
Food Styling by Dan Macey**

**Adapted by Dan Macey
from a recipe for Onion Pye
from *The Art of Cookery
Made Plain and Easy* by
Hannah Glasse (1747).**

JASNA
JANE AUSTEN SOCIETY OF NORTH AMERICA