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Lamb Pie

I can imagine that the colonists started out wanting to mimic the foods their ancestors ate back in England and other European countries. One of those foods would have most likely been lamb, especially for those migrating from Ireland and Scotland to the American colonies. This is another colonial recipe I adapted to something I'd share with my husband today. Although, I need to make some adjustments to the final recipe if I were to try this one again. Mainly, the [force-meat balls](#) might not be included. Either way, I hope you enjoy!

Ingredients

- Pie crust for two-crust pie
- ½ pound lamb, cut into bite-sized pieces
- Ground black pepper, mace, cloves, and nutmeg, to taste
- 2-3 oysters, chopped
- 16 force-meat balls, browned and drained
- 2 yolks of hard-boiled eggs
- 1 14.5-oz can asparagus spears, drained (I used 50% reduced sodium)
- 1 cup gravy
- ¼ cup oyster liquor
- 2 oz. white wine
- 1 egg, beaten

Instructions

- Lay one pie crust into 9" pie pan
- Combine meat and seasonings in a small bowl; layer in pie pan
- Add chopped oysters and browned meat balls, egg yolks, and asparagus
- In a saucepan, combine the gravy, oyster liquor, wine, and egg. Stir well and heat until boiling.
- Pour gravy into pie pan.
- Add top crust and crimp edges as for any two-crust pie.
- Place in a preheated 350 deg F oven for 45-60 minutes, until the crust is brown.

