



From the kitchen of:
Annette Rummel

Portland City Grill's Chef, Amanda Sullivan, is pleased to share her mother's recipe with you.



Mom's Pasty Dough

RECIPE:

- 4 oz. Butter, cold, small cubes
- 4 oz. Cream Cheese, small cubes
- 2 cups All Purpose Flour
- 2 tbsp. Apple Cider Vinegar
- 2 tsp. Kosher Salt
- ½ tsp Pepper



1. Place all ingredients in a medium size bowl and fluff them together
2. Place mixed ingredients in two batches and pulse each batch until the dough is slightly crumbly
3. Divide the dough into small balls and wrap in plastic wrap before chilling for at least an hour
4. To roll out your dough, unwrap and place the dough on a lightly floured surface then roll out
5. Cut your dough into any size disc you prefer and fill with chosen filling then crimp the edges with a fork
6. To bake, brush the outside of pasty with milk and a little sea salt
7. Bake at 350 degrees for 12 to 15 minutes until dough is golden brown