

**Topsy-turvy pie : makes minced meat into a treat / Bovril.**

**Contributors**

Bovril Limited.

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Makes minced meat  
into a treat



1 1/2 BREAKFASTCUPS  
FLOUR.  
1 TEASPOON  
BAKING POWDER.  
1 TEASPOON SALT.  
3 TABLESPOONS  
MARGARINE.  
MILK.

- 1/2 LB. FRESH MINCED MEAT.
- 1 LARGE ONION.
- 3 SMALL TOMATOES.
- 1 DESSERTSPOON BOVRIL.
- 2 TABLESPOONS MARGARINE.
- 1 HARD-BOILED EGG.

### Making the Crust

### Preparing the Filling



## Recipe Reel No 7 (continued)

5.



Artist's Touch!

Peel and slice the tomatoes and arrange them together with slices of hard-boiled egg neatly on the bottom of the pie plate. Now pour the meat over them, gently so as not to disarrange the slices.

6.



### TOPPING IT OFF

Cover with the rolled-out crust and prick here and there to allow steam to escape. This prevents the crust from becoming soggy. Cook in a quick oven for 20 minutes.

(OR "REGULO" SETTING  
No 6, FOR 25 MINUTES)

7.

### BOTTOMS UP!

Have a hot platter ready and carefully turn out the pie, upside-down. Serve with mashed potatoes and gravy.



A little Bovril is the making of all meat dishes, soups, sauces and gravies. Not only does it add flavour and goodness but it has the special power of stimulating your powers of assimilation so that all your food does you more good.

## BOVRIL, the power of Beef

Bovril, Old St., London.