

How to Make Classic Upper Michigan Pasties from Scratch

This classic Upper Michigan pasty recipe stands out for several reasons:



OVEN
375°F

TIME
30 min

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INGREDIENTS

2 cups all-purpose flour
1/2 cup unsalted butter, chilled and cubed
1/4 cup cold water
1 lb ground beef
1 cup diced potatoes
1 cup diced rutabaga
1 small onion, finely chopped
Salt and pepper to taste

DIRECTIONS

1. Growing up in the heart of the Midwest, pasties were a staple in our household, especially during the chilly autumn months. My grandmother would spend hours in the kitchen, her laughter echoing as she rolled out dough and filled it with hearty ingredients. The aroma of baked pasties wafting through the house was a comforting reminder of family gatherings and shared meals. This recipe is not just about food; it's about tradition, love, and the warmth of home.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-classic-upper-michigan-pasties-from-scratch/>