

## NONE SUCH TURNOVERS

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### INGREDIENTS:

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1 recipe Pastry  
1 - 9 oz. pkg. None Such Mincemeat in 1 cup  
water, boiled down\*

### DIRECTIONS:

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1. Roll pastry 1/8 inch thick. Cut into 5 inch squares.
2. Place squares on greased baking sheet.
3. Put 1 T. cooled mincemeat in center of each square.
4. Moisten edges with water. Fold each square from corner to corner, to form a triangle.
5. Press edges together with tines of a fork. Prick tops.
6. Bake in hot oven (450° F) about 15 minutes or until golden brown.
7. Makes 8 large turnovers.

\*Break mincemeat into small pieces. Add water.

Place over heat, stirring until lumps are thoroughly broken. Boil briskly for 3 minutes, or until mixture is almost dry.

Cool.