
FAMOUS POINTE MOUILLEE CLUB RECIPES

Baked "Sea Pie"

(For four persons. Time required for cooking, 45 minutes.)

INGREDIENTS: 6 mutton chops (medium size)
6 potatoes (medium size)
3 onions (medium size)
 $\frac{1}{2}$ teaspoonful fresh ground black pepper
1 teaspoonful table salt

PREPARATION: Cut shanks off the chops; peel and slice the potatoes and onions, about $\frac{1}{4}$ inch thick. In good sized baking pan place one layer of onions and on top of these the chops and shanks, cover with a layer of potatoes and the rest of the onions; add the pepper and salt and about two teacupfuls of water. Cover with second baking pan as lid, and place in oven to bake, watching occasionally; remove when potatoes are cooked through and slightly browned on upper side.