

# Beef Purses

SERVES 8

I picked and cut most of their festival purses; and had not the old man  
come in with whoo-bub against his daughter and  
the king's son and scared my choughs from the chaff,  
I had not left a purse alive in the whole army.

*THE WINTER'S TALE, 4.4*

*I*N SHAKESPEARE'S DAY, meat turnovers like these were called "purses" because they looked like the small change holders people wore attached to their belts. The expression "cut purse" referred to a thief who cut the cord to steal the purse, an all too common occurrence in those days before policed streets.

The savory filling of tangy candied ginger and sweet dried fruit make these purses worth stealing! Enjoy them with a glass of cold ale before heading off to see your favorite production of Shakespeare or while watching one of the many great movies inspired by his work.

8 ounces ground round or ground sirloin  
¼ teaspoon ground rosemary  
⅓ cup currants  
6 pitted dates, finely chopped  
1 tablespoon finely chopped candied ginger  
¼ teaspoon ground cinnamon  
¼ teaspoon freshly ground nutmeg  
2 tablespoons light brown sugar  
½ teaspoon salt  
Pinch of freshly milled black pepper  
½ recipe of Renaissance Dough (page 239)  
1 large egg, beaten

1. Place the beef, rosemary, currants, dates, ginger, cinnamon, nutmeg, brown sugar, salt, and pepper in a bowl and mix well. Refrigerate for at least 6 hours, or overnight. Remove the meat mixture from the refrigerator 1 hour before baking.

2. Preheat the oven to 350°F. Roll out the Renaissance Dough  $\frac{1}{8}$  inch thick on a floured work surface. Using a 3-inch round ring cutter, cut out 24 dough circles. Place  $1\frac{1}{2}$  tablespoons of the meat mixture on each circle, fold in half, and pinch the edges to seal. Brush the purses with the egg and place on a well-greased nonstick baking sheet. Bake for 15 minutes, or until golden brown.

O R I G I N A L   R E C I P E :

*To make purses or Cremitaries*

Take a little mary, small raysons, and Dates, let the stones bee taken away, these being beaten together in a Morter, season it with Ginger, Sinemon, and Sugar, then put it in a fine paste, and bake them or fry them, so done in the serving of them cast blaunch powder upon them.

*THE GOOD HUSWIFES JEWELL, 1587*

# Individual Meat Pies with Cointreau Marmalade

SERVES 8



LIZABETHAN STREET VENDORS sold little minced pies like these, as well as oyster pies, apples, and nuts, to theatergoers. The audience ate during the entire play and tossed cores, shells, and scraps onto the theater floor.

These tiny meat pies delicately flavored with orange liqueur are just as perfect now as then, for picnics or pre-theater nibbling.

8 ounces ground lamb, beef, or veal  
½ teaspoon salt  
¼ teaspoon freshly milled black pepper  
¼ teaspoon freshly ground nutmeg  
½ teaspoon ground mace  
3 pitted dried plums, finely chopped  
½ cup currants  
¼ cup freshly squeezed orange juice  
½ recipe of Renaissance Dough (page 239)  
¼ cup Cointreau  
½ cup thick-cut orange marmalade

1. Combine the meat, pepper, salt, nutmeg, mace, dried plums, currants, and orange juice in a bowl and refrigerate for at least 6 hours, or overnight. Remove the meat mixture from the refrigerator 1 hour before baking.
2. Preheat the oven to 450°F. Roll out the Renaissance Dough  $\frac{1}{16}$  inch thick on a floured work surface. Cut twenty-four 3-inch circles from the dough. Press the dough circles into mini-muffin pans. Loosely fill each muffin cup with the meat mixture (about 1 tablespoon per pie) and bake for 15 minutes.
3. Bring the Cointreau to a boil in a small saucepan, stir in the marmalade, and cook until the marmalade is warm.
4. Spoon some of the marmalade mixture on top of each mince pie and serve.