

Beef Guinness Pie

Adapted from Allrecipes recipe by Melanie Booth

3 Tbsp olive oil

1 ½ pound beef steak (round or blade) trimmed and cut into small cubes (1 inch) – tip – trim and cut after freezing and before fully thawed.

2 slices of thick bacon (or 4 slices thin regular bacon) chopped

½ cup chopped onion

½ cup of carrot cut fairly small

1 cup of mushrooms chopped fairly small

1 clove garlic chopped

2 tsp sugar

1 ½ Tbsp flour

1 can of Guinness stout

1 can of beef consommé

1 tsp of thyme leaves

3 bay leaves

1 tsp cornstarch

1 Tbsp water

Pastry – we make a full batch of Tenderflake pastry following the directions on the package. Make the pastry first and refrigerate or have one person make pastry while another makes the filling.

Heat 2 tbsp of the olive oil in a large pot and brown the beef – remove and set aside. (If you're making multiples of the recipe you may need to brown the beef in batches)

Heat the remaining olive oil and cook the bacon until it starts to brown, then add the onion, carrot, mushroom, garlic and sugar. Cook the vegetables until soft and slightly browned, 10-15 minutes.

Stir in the flour until evenly mixed and slowly add the beer while stirring, then add the consommé. Mix in the thyme and add the bay leaves and reserved beef and any liquid. Cover and simmer until the meat is tender, about 1 ½ hours, stirring occasionally.

Remove the cover and bring the mixture to a boil until thickened slightly – about 15 minutes.

Mix the cornstarch with water and add to the boiling pot. Let simmer 30 minutes until thickened. Remove from heat and remove bay leaves.

We roll out the pastry during the final step to have the crusts ready. We preheat the oven to 425° and make individual meat pies in tins or ramekins and cover them with a circle of pastry and bake until they're bubbling and the pastry is golden and puffy – about 25-30 minutes.

This recipe is ideal for doubling or tripling, and the pies freeze very well and heat beautifully in the microwave. One batch of the recipe makes a 9" deep dish pie or 5 individual (4" x 1 ½" deep) pies.