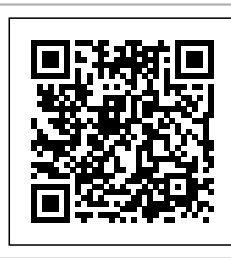


# Steak and Guinness Pie



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Recipe by: Laura Vitale

Serves 6 to 8

**Prep Time: 20 minutes**

**Cook Time: 3 hours 0 minutes**

## Ingredients

- 2 lb of Stew Meat or Chuck Roast, cut into large chunks
- 1 Large Yellow Onion, diced
- 3 Carrots, peeled and diced
- 3 Stalks of Celery, diced
- 10 oz of Mushrooms, quartered or roughly chopped
- 2 Tbsp of Olive Oil
- 3 Cloves of Garlic, minced
- 1/4 cup of Flour
- 2 Bay Leaves
- Few Sprigs of Fresh Thyme or 2 tsp of dry
- 1 cup of Guinness
- 14.5oz can of Diced Tomatoes
- 1.5 cups of Beef Stock
- Few Dashes of Worcestershire
- Salt and Pepper to taste
- 3 Tbsp of Chopped Parsley
- 1 1/2 sheets of Puff Pastry, thawed
- 1 Egg beaten with one tbsp of milk or water

1) Add the oil to a shallow dutch oven, preheat over medium high heat, meanwhile, season both sides of the beef with salt and pepper, once the pan is nice and hot, add the beef and sear until deeply browned on both sides, remove to a plate and set aside.



2) In the same pot, add a touch more oil if needed, add the onion, carrots, celery and mushrooms along with a pinch of salt and saute on medium heat until the veggies soften and develop some color, about 10-15 minutes, add the garlic and cook one more minute.

3) Add the flour, cook it all together stirring for about a minute then add the Guinness, once it reduces by half, add the beef back in along with the stock, diced tomatoes, bay leaves, thyme and Worcestershire sauce, bring to a boil, lower the heat to low and simmer for about 2.5 hours or until the meat falls apart.

4) At this point, preheat the oven to 375 degrees. Once the beef is ready, adjust the seasoning to taste, add the parsley and set aside to cool a bit.

5) Roll the puff pastry onto a lightly floured surface, you might need to pinch one and a half pieces together, cut to fit the top of the pot or the baking pan you're using, make a little slit in the center, brush with egg wash, sprinkle with some salt and pepper and bake for about 25 to 30 minutes or until deeply golden brown and bubbly.