

# Beef and Stout Pie

## Ingredients

- 2 lbs chuck roast, cubed
- 1/4 cup flour
- 1 tsp salt
- 1 tsp black pepper
- 3 oz bacon or pork belly, diced
- 1/2 cup water
- 1 Tbsp. Vegetable oil
- 1 large onion, chopped
- 2 carrots, peeled and sliced
- 8 oz mushrooms, sliced (optional)
- 1 garlic clove, minced
- 1 Tbsp. Tomato paste
- 1/2 tsp dried thyme
- 1 cup stout beer
- 1 cup beef broth
- 1 cup frozen peas (optional)
- 1 sheet puff pastry
- 1 egg yolk

## Directions

Place beef in a large bowl, add flour salt and pepper, and mix together until all the beef is covered in the mixture. Set aside.

Heat a large saute pan or dutch oven over medium-high heat. Add the bacon and cook, stirring, until the fat has rendered. Add the beef and brown on all sides. Using a slotted spoon, remove the beef and bacon and place in a bowl.

Add water to the pan and deglaze, scraping the brown bits from the pot. Pour the liquid in the bowl where the beef was cooking. Return pan to the heat and let the remaining liquid cook off.

Add the oil to the hot pan. Once hot, turn heat down to medium-low and add the onion, carrots and mushrooms if using. Cook until the onions are soft, about five minutes. Add the garlic and cook for one more minute.

Add the tomato paste, thyme, stout and broth. Increase cooking temperature and bring to a boil, while stirring to combine. Once boiling, turn temperature to low and place lid askew on the pot. Simmer for 90 minutes. Taste and adjust seasoning as needed.

Towards the end of cooking, pre-heat the oven to 400°F. Roll the puff pastry and cut a circle large enough to cover your pie mold plus a 1" border. Mix the egg yolk with 1 Tbsp water.

When the beef is ready, transfer it and the broth into a pie mold or large ramekin. Brush egg over the edges of the mold. Place puff pastry over the mold, pushing in on all sides. Brush with egg yolk mixture. Bake for about 20 minutes or until golden brown.