

# Beef Pot Pie

2 lbs Graham Cattle Sirloin, cut into cubes  
2 Tbs olive oil  
salt  
pepper  
5 cups beef broth  
2 beef bouillon cubes  
16 Tbs unsalted butter, divided  
2 cups yellow onions, chopped  
3/4 cup flour  
1/4 cup heavy cream  
2 cups diced carrots  
2 cups frozen peas  
1 1/2 cups frozen small whole onions  
1/2 cup minced fresh parsley

For the pastry:

3 cups flour  
1 1/2 tsp salt  
1 tsp baking powder  
1/2 cup vegetable shortening  
1/4 lb cold unsalted butter  
1/2 to 2/3 cup ice water  
1 egg beaten (for wash)  
sea salt and cracked pepper

Preheat oven to 375 degrees

Melt 4Tbs of butter with olive oil, sear beef over medium-high heat until brown (4-5 mins), set aside

In a small saucepan, heat broth and dissolve bouillon cubes. In Dutch oven melt remaining butter and sauté onions over medium-low heat for 10-15 mins, until translucent. Add flour and cook over low heat, stirring constantly for 2 mins. Add the hot broth simmer over low heat for 1 min, stirring until thick. Add 2 tsp salt, 1/2 tsp pepper and heavy cream. Add beef, carrots, peas, onions and parsley, mix well.

For pastry, mix flour, salt and baking powder in food processor fitted with metal blade. Add shortening and butter. Pulse 10x or until butter

and shortening is the size of peas. with the motor running add ice water. Process only enough to moisten the dough and it to come together. Dump dough onto floured board, knead quickly into a ball. Wrap the dough in plastic and allow to rest in the refrigerator for 30 mins.

Divide the filling among 4 oven proof bowls. Divide dough into quarters, roll each piece into an 8in circle. Brush the outside edges of each bowl with egg wash then place dough on top. Crimp the dough over the side, press to make it stick. Brush dough with egg and make 3 slits in the top. Sprinkle with coarse salt and cracked pepper. Place on a baking sheet and bake for 1 hr or until the top is golden brown.