

Steak and Ale Pie



Servings: 8

For the Pie Dough:

2 1/2 cups all-purpose flour

1/4 teaspoon salt

2/3 cup cold unsalted butter, cut into 1-inch cubes

1/3 cup lard, cut into 1-inch cubes

1/3 cup ice water

For the Filling:

1 1/4 pounds beef stew meat, cubed

1 onion, chopped

1 can beer (ale) (12 fl-oz)

2 garlic cloves, minced

1/2 teaspoon dried thyme

1 1/2 teaspoons dried parsley

2 tablespoons Worcestershire sauce

salt and pepper, to taste

2 cups potatoes, cubed

1 1/2 cups mushrooms, quartered

1 tablespoon all-purpose flour

For The Pie Dough:

In a bowl whisk together all-purpose flour and salt.

With a pastry blender cut in the cold butter and lard until the mixture resembles course crumbs.

Slowly add ice water mixing with a wooden spoon until a dough forms.

Divide the dough in half. Wrap each half in plastic wrap and refrigerate for 30 minutes.

For the Filling:

To a large pot add beef stew meat, onion, and beer. Simmer over low heat until the meat is tender about 30 minutes.

To the pot add garlic, thyme, parsley, Worcestershire sauce, salt, and pepper.

Mix in potatoes and mushrooms. Cover and simmer over medium heat until the potatoes are tender about 10-15 minutes.

Whisk a small amount of sauce with all-purpose flour. Stir into the beef mixture and simmer until slightly thickened.

To Assemble The Pie:

On a lightly floured surface roll out one half of your pie dough to fit into a 9-inch pie plate.

Spoon the filling into the crust.

Roll out the second half of your pie dough and place on top of the filling.

Per Serving (excluding unknown items): 512 Calories; 27g Fat (47.7% calories from fat); 23g Protein; 45g Carbohydrate; 3g Dietary Fiber; 94mg Cholesterol; 194mg Sodium; 3g Total Sugars; trace Vitamin D; 40mg Calcium; 4mg Iron; 760mg Potassium; 279mg Phosphorus. Exchanges: .

Cut off excess dough and crimp the edges to seal them together. Cut a "x" in the top crust to let the steam escape.

Bake in a 400°F oven for 35-40 minutes or until the crust is golden brown and the filling is bubbling.

Serve