

Beef & Guinness Pie



Of course, you'll have to finish the extra beer with dinner!

Serves 4

2 pounds chuck roast, cut into 1" cubes	1 large onion, chopped	2T Worcestershire sauce	1 puff pastry sheet, thawed
2T all~purpose flour	3 garlic cloves, chopped	1/2c frozen peas	1 large egg, beaten
1t salt	1c beef broth	1/2c carrots, thinly sliced	1T water
1/2t black pepper	1c Guinness beer	2 large potatoes, peeled, finely diced	
2T canola oil			

Preheat oven to 350. Place flour, salt and pepper in large zip lock bag. Add beef and shake to coat. Heat oil in large Dutch oven until hot but not smoking. Brown meat, turning occasionally until browned. Remove beef from pot and place in bowl.

Add onion and garlic to Dutch oven and cook until onion is softened, about 5 minutes. Return beef to pot with any juices, add beef broth, Guinness and Worcestershire sauce. Cover and place pot in oven 2 hours.

Remove beef from oven. Raise oven temperature to 425. Add frozen peas, carrots and potatoes to beef and stir well. Transfer to large baking dish and cover with puff pastry. Mix beaten egg and water together and brush top of puff pastry with egg wash. Bake 25~30 minutes or until puff pastry is golden brown and filling is bubbling.

Prepare Ahead Tip

Prepare beef mixture up to the point of topping with crust. Cool completely then top with crust. Wrap with heavy~duty foil and freeze. Thaw overnight in refrigerator day before consumption. Preheat oven to 425 and bake 30~40 minutes.

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