

Beef & Guinness Pie



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

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

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.

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Debbie Spangler ~ Certified Personal Chef

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