



Christensen Ranch

BEEF POT PIE

Ingredients

2lbs Cubed Stew Meat or Sirloin Steak, Cut into 1" Pieces
4 Slices Bacon, Cooked Crisp, and Chopped
2 Tbsp Olive Oil
2 Tbsp Butter
2 Carrots, Diced into 1/2" Pieces
2 Celery Stalks, Diced into 1/2" Pieces
2 Russet Potatoes, Diced into 1/2" Pieces
1 Medium Yellow Onion, Diced
1lb Button Mushrooms, Quartered
3 Cloves Garlic, Minced
1 Tsp Dijon Mustard
3 Tbsp All Purpose Flour
1/2 Cup Red Wine
1 Cup Beef Stock
1 Cup Hot Water
2 Bay Leaves
2 Sprigs Fresh Thyme
1 Tbsp Parsley, Chopped
Salt and Pepper to taste
1 Large Egg
1 Sheet Frozen Puff Pastry

Directions

1. Melt the butter and olive oil together in a heavy pan.
2. Toss the cubed beef with 1 to 1 1/2 Tbsp of flour.
3. Add the beef to the pot and sear over medium high heat in batches until all are browned. Remove to a plate.
4. Add the carrots, celery, potatoes, mushrooms, and onion to the pan. Sauté until all are lightly caramelized.
5. Reduce heat to medium low and add the mustard, garlic, and 1 Tbsp of flour. Stir well to incorporate the flour and cook for one minute.
6. Pour in the wine, beef stock, and hot water and bring to a boil. Add the salt and pepper; add more seasoning to taste if needed.
7. Return the browned meat to the pot and reduce heat to low. Add the bay leaves and thyme sprigs. Cover and simmer for 30 to 45 minutes.
8. Remove lid and mix in the remaining 2 Tbsp of flour, stirring well to incorporate and dissolve any lumps. Cook to thicken, about 10 minutes.
9. Preheat the oven to 425 degrees.
10. On a lightly floured work surface, roll out the puff pastry sheet to eliminate the creases. Using your skillet as a template, cut the puff pastry 1/2" larger than the diameter of the skillet.
11. Fill the skillet or baking dish with the meat and vegetable mixture. Sprinkle the chopped bacon and parsley over the top.
12. Make an egg wash by mixing one egg and 1 Tbsp cold water. Brush the pastry lightly with the egg wash.
13. Layer the pastry on top of the meat and vegetable mixture.
14. Bake until the pastry is puffed and is golden brown, about 20-25 minutes.

Serves: 6-10

Prep Time: 30 Minutes

Cook Time: 90 Minutes



f @ChristensenRanchBeef