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## Steak and Stout Pie

I fell in love with English food when my sister spent a semester abroad in London--and I have to say, I have no idea why the English enjoy such a bad culinary reputation. I mean, any country that gives us fish and chips, certainly cannot be that bad. England is best known for its pub food, deliciously hearty grub meant to be enjoyed with a pint of local brew. This hearty steak pie is a one-pot dinner made with dark stout beer.



Makes 4 servings

- 2 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 2 pounds boneless chuck steak, cut into large cubes
- 4 tablespoons all-purpose flour
- 1 medium onion, sliced
- 1 clove garlic, minced
- 1 large carrot, peeled, trimmed, and sliced into thick rounds
- 2 small potatoes, peeled and cut into large cubes
- 1½ teaspoons chopped fresh rosemary
- 1½ teaspoons chopped fresh thyme
- 1¼ teaspoons kosher or sea salt
- ¾ teaspoon ground black pepper
- 2 12-ounce bottles of stout beer, such as Guinness
- 2 tablespoons tomato paste
- 1¼ cup frozen peas
- 1 egg, whisked for egg wash
- 1 sheet frozen puff pastry, thawed

Heat oven to 400° F. In a large pot, or Dutch oven, heat butter and olive oil over medium high heat. Sear cubes of steak until well browned and sprinkle with flour. Reduce heat to medium and stir until the flour

has coated the meat evenly. Add onion, garlic, carrot, and potatoes and sauté for 3 minutes until the onion has softened. Add rosemary, thyme, salt, and pepper and cook for 1 to 2 minute longer, until the herbs become fragrant. Pour the beer over the meat and vegetable mixture, add tomato paste, bring to boil and then reduce to a low simmer. Cook stew for 40 to 50 minutes, stirring occasionally, until meat becomes very tender. Remove from heat, stir in peas, and pour stew into a 2-quart baking dish. Lightly brush egg wash along the top edges of the casserole dish and lay the puff pastry over the stew allowing the excess pastry to hang over the sides of the dish. Gently press the pastry, where you have egg washed, to form a seal. Bake for 25 to 30 minutes until pastry has puffed up and become deep golden brown. Remove from oven and serve immediately.

## Comments



I don't think I would have thought to use Stout- I'm going to try this one out- looks interesting..

By [food4thought](#) on May 13, 2008 5:47 PM

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