

St. Izzy by the River

an advocate of ornamental knowledge, a recovering fundamentalist, now Catholic with strong Orthodox leanings, someone who just needed an identity so he could make comments on other people's blogs

SATURDAY, AUGUST 23, 2008

Beef and Stout Pie

What Williams-Sonoma calls their "Beef and Stout Pie" is actually a [Beef and Stout Stew](#) with a [Stilton Pastry](#) top. I can't think of anything made in a 5 1/2 qt. dutch oven that should be called a "pie." But "Beef and Stout Cobbler" just sounds gross.

Anyway, I'm copying the recipes here onto a single entry for my own convenience. The links above will take you to the various Williams-Sonoma pages. At least, they will until the next time W-S revamps their cryptic syntax. And today, their internal search engine is down, so I had to hunt this recipe up using a generic web search engine.

Why I want a copy of this is a mystery, even to myself. It looks very tasty, but I can think of no occasion when I could try it out. I have very few carnivorous friends, and this makes a whole lot of stew. I suppose that some cold day this winter, I'll probably take my first whack at it, but will cut the proportions down. We'll see.

Anyway, here's the cut-n-paste (or is that, cut-n-pastry?).

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### [Beef and Stout Pie](#)

This hearty beef stew is slowly simmered on the stovetop, then topped with Stilton pastry and finished in a hot oven.

#### Ingredients:

- 7 Tbs. olive oil
- 1 lb. white button mushrooms, quartered
- 2 cups frozen pearl onions, thawed
- Salt and freshly ground pepper, to taste
- 3 1/2 lb. beef chuck roast, cut into 1-inch cubes
- 1 cup all-purpose flour
- 3 garlic cloves, minced
- 2 Tbs. tomato paste
- 2 1/2 cups Irish stout
- 1 cup beef broth
- 1 lb. carrots, cut into chunks
- 1 lb. red potatoes, cut into chunks

### From the Lectionary

#### MASS READINGS

1: [Isa 58:1-9](#)  
 R: [Ps 51:3-6,18-19](#)  
 G: [Mt 9:14-15](#)  
[Listen · Reflection](#)

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### Greek Proverb of the Day

6.35: Γλυκὺς ἀπείρω πόλεμος.

*Dulce bellum inexperto.* [?] [↗](#)

### Links

[Better \(& More Informative\) Half](#)

[Patron pt. 1](#)

[Patron pt. 2](#)

[Patron pt. 3](#)

[Patron pt. 4](#)

[Fr. Z's Prayer before connecting](#)

[Etymologies, Sententiae, tpam](#)

[Thayer's Corrected & Linked ed.](#)

### About Me

St. Izzy

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### What I've been up to:

@gashwin My students did the de Amicitia last year. They shared your dismay. Avoid Thucydides; his Greek is harder than C's Latin. about 21 hours ago

thought he saw a mirage, but it was just ann illusion. 1 day ago

hopes all have a reflective, productive, & transformative Lent. 2 days ago

just emptied the house after a Shrove Tuesday meal in good

- 1 Tbs. finely chopped fresh thyme
- One 16-inch round Stilton pastry (see related recipe at left)
- 1 egg, beaten with 1 tsp. water

### Directions:

In a 5 1/2-quart Dutch oven over medium-high heat, warm 1 Tbs. of the olive oil. Add the mushrooms, onions, salt and pepper and cook, stirring occasionally, about 12 minutes. Transfer to a bowl.

Season the beef with salt and pepper. Dredge the beef in the flour, shaking off the excess. In the Dutch oven over medium-high heat, warm 2 Tbs. of the olive oil. Add one-third of the beef and brown on all sides, about 7 minutes total. Transfer to a separate bowl. Add 1/2 cup water to the pot, stirring to scrape up the browned bits. Pour the liquid into a separate bowl. Repeat the process 2 more times, using 2 Tbs. oil to brown each batch of beef and deglazing the pot with 1/2 cup water after each batch.

Return the pot to medium-high heat. Add the garlic and tomato paste and cook, stirring constantly, for 30 seconds. Add the beef, stout, broth and reserved liquid, stirring to scrape up the browned bits. Add the mushrooms, onions, carrots, potatoes and thyme and bring to a boil. Reduce the heat to medium-low, cover and simmer, stirring occasionally, until the beef and vegetables are tender, **about 3 hours**.

While that's simmering, make the:

### Stilton Pastry

A sprinkling of creamy Stilton cheese sets this pastry dough apart....

### Ingredients:

- 2 1/2 cups all-purpose flour
- 2 tsp. salt
- 1 Tbs. sugar
- 16 Tbs. (2 sticks/250g) cold unsalted butter, cut into 1/2-inch pieces
- 1/3 to 1/2 cup ice water
- 4 oz. Stilton cheese, crumbled

### Directions:

In a food processor, combine the flour, salt and sugar and pulse until blended, about 5 pulses. Add the butter and process until the mixture resembles coarse meal, about 10 pulses. Add 1/3 cup of the ice water and pulse 2 or 3 times. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly,

company. Now for Lenten preparations. 2 days ago

@gashwin Slumdog is NOT Bollywood. Only one dance number (final credits), freeze-frame lip lock, & Danny Boyle. Good flick, though. 3 days ago

@dogwooddell Canto alla bella luna! 4 days ago

made it home from Model UN inn time to join SWMBO & hear Pat Terry sing a couple songs. 5 days ago

has just watched Heathwood virtually sweep the awards at Carolinas' Conference Model UN. 5 days ago

@mlmyer NJoy the donation on the 2nd. I'll be on Winterim that week. 6 days ago

is awake and has already eaten breakfast at a table full of teens. On a Saturday. 6 days ago

I'm also on LJ

### Blog Archive

▼ 2009 (2)

▼ February (1)

[Baba Ghanouj \(or Baba Ghanoush -- either way, it's...](#)

► January (1)

► 2008 (19)

► 2007 (43)

► 2006 (10)

► 2005 (1)

Turn the dough out onto a lightly floured work surface and shape into a disk. Wrap with plastic wrap and **refrigerate for 1 hour**.

Remove the dough from the refrigerator and **let stand for 5 minutes**. Sprinkle the top of the dough lightly with flour, place on a lightly floured sheet of parchment paper and roll out into a 12-by-16-inch rectangle. Sprinkle the cheese over half of the dough, then fold the other half over the cheese. Roll out the dough into a 16 1/2-inch square. Using a paring knife, trim the dough into a 16-inch round.

**Refrigerate** the dough until firm, **about 10 minutes**, then lay the dough on top of the beef and stout pie and bake as directed in that recipe. Makes enough dough for a 16-inch round.

Preheat an oven to 400°F.

Brush the rim of the pot with water. Lay the pastry round on top, allowing it to droop onto the filling. Trim the dough, leaving a 1-inch overhang, and crimp to seal. Brush the pastry with the egg mixture, then cut 4 slits in the top of the dough. **Bake for 30 minutes**. Let the potpie **rest for 15 minutes** before serving. Serves 8 to 10.

Posted by St. Izzy at [23.8.08](#)



## 2 comments:

**Gregory said...**

Us carnivores will have to come to town so you can make this.

[24/8/08 8:58 AM](#)

**St. Izzy said...**

That makes three of the eight-ten people we are supposed to be able to feed with this dish. I can scare up a couple more here. We're over half-way there.

When shall we do this?

[27/8/08 11:29 PM](#)

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