

Title:

Beef Pot Pie Recipe: Homemade Beef Pot Pie

Word Count:

714

Summary:

Hearty beef pot pie is a great meal to serve on a cold day or any time you want something that really sticks to your ribs. You can add extra zing to this recipe by adding 1 large chopped onion and mix in 1/3 cup of red wine with the gravy.

1 pound sirloin steak, cubed
Salt and pepper to taste
1 (14 oz.) can beef broth
3 large carrots, cubed
1 cup frozen green peas, thawed
3 tablespoons cornstarch
1/3 cup water
2 (9-inch) refrigerator pie crusts

Directions

Preh...

Keywords:

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Article Body:

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3 tablespoons cornstarch
1/3 cup water
2 (9-inch) refrigerator pie crusts

Directions

Preheat oven to 350 degrees.

In a saucepan over medium high heat, brown the pieces of meat on all sides. Pour in enough water to almost cover the meat. Bring to a boil and reduce heat. Simmer meat until it falls apart easily (about 2 to 3 hours). Place meat in a large bowl. Slightly shred the meat and season with salt and pepper to taste.

In a 2-quart saucepan, combine the beef broth, carrots and potatoes. Cook over medium high heat until almost tender (about 15 to 20 minutes).

When the carrots and potatoes are done, transfer to a large mixing bowl and combine with the beef. Reserve the liquid in the saucepan. Mix the peas in with the vegetables and beef.

Dissolve the cornstarch in 1/3 cup of water and pour this into the reserved beef broth. Bring to a simmer while stirring constantly; reduce heat. Cook for 5 minutes.

Line a 9-inch pie plate with one of the pie shells following package directions. Spoon the beef mixture into the pie crust. Pour the gravy on top. Cover with remaining pie crust.

Bake for 25 minutes, or until crust is golden brown. Let cool for 5 minutes before serving.

=> Hamburger Pie Recipe: All American Hamburger Pie

This recipe is an American favorite. We love hamburgers, so making a pie out of our favorite meat sandwich is a winning idea. To give this recipe a richer flavor, you can substitute 1 can of mushroom soup for 1 can of tomato soup.

4 potatoes
1 pound lean ground beef
1 onion, chopped
2 (10.75 oz.) cans condensed tomato soup
1 (15 oz.) can green beans, drained
1 cup cheddar cheese, shredded

Directions

Preheat oven to 350 degrees.

Bring a large pot of salted water to a boil. Peel and quarter the potatoes and put into boiling water; cook for 15 minutes, or until tender. Drain and mash. Set aside.

In a large skillet, cook ground beef and onion over medium high heat until the beef is brown; drain. Stir in the tomato soup and green beans.

Pour mixture into a 9x13-inch baking dish. Mound the mashed potatoes around the meat mixture (do not cover meat). Sprinkle cheese on top of the potatoes.

Bake for 30 minutes, or until potatoes are golden.

=> Cheeseburger Pie Recipe: Easy Cheeseburger Pie

Cheeseburger, cheeseburger, cheeseburger! Need I say more?

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tomato, sliced
- 1/2 teaspoon garlic salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 cup shredded cheddar cheese
- 1/2 cup buttermilk baking mix
- 1 cup milk
- 2 eggs

Directions

Preheat oven to 400 degrees. Grease a 10-inch deep dish pie plate.

In a large skillet, cook beef, onion and garlic over medium heat until beef is brown; drain. Spread beef mixture into the pie plate.

Sprinkle beef with salt, pepper and oregano. Arrange tomato slices on top of meat. Sprinkle cheese on top.

In a small bowl, combine together the baking mix, milk and eggs. Pour over cheese.

Bake for 25 minutes, or until knife inserted in center comes out clean. Cool for

5 minutes before serving.

=> Hamburger Pie Recipe: Corn Bread Hamburger Pie

This is a nice variation on the basic hamburger pie recipe. The cornbread mix adds a nice sweetness and blends very well with the other ingredients. For an extra treat, add 1 can of creamed corn to the cornbread mix.

1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 (10.75 oz.) can condensed tomato soup, undiluted
1/4 cup salsa
2 tablespoons ketchup
1 tablespoon steak sauce
1 (8.5 oz.) package corn bread/muffin mix
Minced fresh parsley (optional)

Directions

Preheat oven to 400 degrees.

In a large oven proof skillet, cook the beef, onion and green pepper over medium high heat until meat is brown; drain. Stir in the soup, salsa, ketchup and steak sauce.

Prepare the cornbread batter according to package directions; let stand for 2 minutes. Spoon batter over beef mixture. Bake for 15 minutes or until corn bread is lightly browned. Garnish with parsley.