

Steak & Guinness Pie

6 Portions

Preheat the oven to 375°F (190°C)

2 lbs (900 g.) Steak, trimmed and diced into 1” cubes
2T. (30 ml.) Flour
Salt & Black Pepper to taste
4 T. (60 ml.) Vegetable oil
8 slices of Bacon, diced
2 large Onions diced fine
1 ½ cups (340 ml.) Guinness
3 T (45 ml.) Honey
2 T. (30 ml.) Dried Currants
½ bunch Parsley, chopped fine

1 sheet Puff Pastry Dough
1 Egg, whisked

- Combine the flour with the salt & pepper and toss with the cubed steak.
- Heat the oil in a large pot then add the bacon, fry for several minutes but do not allow the bacon to get crisp.
- Add the beef in batches frying until brown. Remove and set aside.
- Fry the onion until lightly browned.
- Return the beef and the bacon to the pot. Add the Guinness, honey and currants.
- Simmer, stirring occasionally, over very low heat until tender. This could take up to 2 hours if you have used a less tender cut such as round steak.
- Stir in the parsley and adjust the seasoning as needed.
- Place the mixture in a casserole dish and top with a sheet of puff pastry dough. Brush with the whisked egg and bake until golden, approximately 10-15 minutes.