

Steak and Ale Pie

Ingredients for filling

- 2.5-3 lbs braising steak* cut into 1 to 1.5 inch cubes (I use stew meat)
- 3 medium onions, chopped
- 2 cloves garlic, crushed
- 2 bay leaves
- 2 tbsp worcestershire sauce
- 2 tbsp dijon mustard
- 1 heaped tsp dark brown sugar
- 1 x 500ml bottle ale (e.g. Newcastle Brown Ale)
- Beef stock / bouillon cube or concentrate to make up 500ml of stock
- Salt and freshly ground black pepper to taste
- Oil (I use about 2 tablespoons- feel free to use more oil if needed)
- Cornflour (cornstarch) - around 2 tablespoons to thicken

For Filling

- 1) Season and brown the beef in small batches to get a good colour on it without crowding your pan in instantpot on sautee function. Set beef aside
- 2) Saute the onion and continue to saute for a few more minutes until it has softened and just started to turn a little golden.
- 3) Add the crushed garlic, and cook off for a minute before adding the ale and scraping up anything from the bottom of your pan with a wooden spoon (flavour!).
- 4) Add the beef back into the pan together with bay leaves, the mustard, worcestershire sauce, brown sugar, beef stock/bouillon cube and some freshly ground pepper.
- 5) If pressure cooking, give a stir, make sure all the pieces of beef and the herbs are submerged as far as possible, put the lid on and seal it, and cook on high pressure for 35 minutes, then natural release or wait 15 minutes before releasing any remaining pressure (Instant Pot: Turn the knob on the top to sealing, then you can select the Meat / Stew button, which will automatically cook it on high for 35 minutes. When it finishes, press cancel to turn it off, then leave for about 15 minutes before releasing any remaining pressure, carefully). Check your meat is just tender. If not, you can always give it another 10 minutes on high then check again.
- 6) Press the Saute button, and leave on normal heat for 15 minutes to reduce the sauce. After 15 minutes, mix the cornflour with a little cold water until you have a thin paste, and stir in half gently, and cook out for a minute. Depending on how thick you want your gravy, then stir in the rest and cook out for another minute until thickened. Taste some of the sauce, then add salt and freshly ground black pepper to taste until you're happy with it.

Let mixture cool in fridge. Overnight is good, go ahead and put in a 9x13 pan. Or if you need it in a hurry, let it cool while you make the pie crust.

Crust Ingredients

- 3 cups all purpose flour
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- 1/2 cup vegetable shortening
- 1/4 pound cold unsalted butter, diced
- 1/2 to 2/3 cup ice water
- 1 egg beaten with 1 tablespoon water, for egg wash

- Flaked sea salt and cracked black pepper

Mix flour, salt, and baking powder together. Cut in shortening and butter. Mix in ice water until a dough forms. Form into a disc and wrap in plastic wrap. Refrigerate dough for 30 minutes (or several days) and then roll dough out so that it covers the filling in the 9x13. Put dough on top. Crimp edges. Brush crust with egg wash. Sprinkle with kosher salt and pepper. Make slits in top with sharp knife.

Bake on 375 for 30-40 minutes or until top is golden brown and filling is bubbling in middle.