

## [LJ's Steak & Mushroom Pie from The Private Matter](#)

: *A rich and delicious, hearty, homemade filling in store-bought frozen pastry. A perfect compromise for the busy, multi-tasking cook.*

Makes (1) 9" pie, or (4 to 6) individual ramekins

### **Filling:**

- Sirloin Steaks, ½-1" cubes - 1½ lbs (700 g)
- Salt - 1½ tsp (8 ml)
- Dry Mustard - 1 tsp (5 ml)
- Pepper - ½ tsp (3 ml)
- Bacon, diced - 2 slices
- Vegetable Oil - 2-4 Tble (30-60 ml)
- Onion, diced - 1 medium
- Button Mushrooms, cleaned, stems removed and sliced - ½ lb (225 g)
- Garlic, minced - 2 cloves
- Flour - ¼ Cup (60 ml)
- Dark Beer (ex, Chocolate Porter or Stout) - 12 fl oz (355 ml)
- Worcestershire Sauce - 1 Tble (15 ml)
- [Beef](#) or [Chicken Stock](#) or Water - 2 Cups (500 ml)
- Dried Thyme - 1 tsp (5 ml)
- Bay Leaf - 1

### **Pastry:**

- 2 Deep Dish 9" (23 cm) Pie Shells, thawed  
or
- 1 pkg Puff Pastry, thawed - 1 pkg

### **Egg-wash:**

- 1 Egg beaten with 1 tsp milk

**Read the recipe through at least once before you begin.**

Toss the cubed steak with the salt, mustard powder and pepper. Set aside.

Crisp the bacon over medium heat, careful not to over brown. Use a slotted spoon to remove the bacon to a small plate. Add enough vegetable oil to the pan to make 2 tablespoons of fat.

Brown the beef in batches (don't overcrowd the pan), about 5 minutes. Set the beef aside, add another 2 tablespoons of oil as well as the onions and mushrooms to the pan and saute until soft and translucent, another 5 minutes.

Add the garlic and cook until fragrant, about 1 minute, then stir in the flour and cook for 2 minutes, stirring constantly.

Deglaze the pan with the beer and Worcestershire sauce, stirring well. Add the stock or water, reserved beef and bacon, thyme and bay leaf. Stir well, and bring to the boil.

Reduce to a simmer, partially cover and cook until the beef is tender and the gravy shiny and thick, about 1 hour. Season to taste, then remove from the heat and cool slightly while you prepare the pastry.

Preheat oven to 400° F (205° C).

**For a pie:** set one shell on a baking pan lined with parchment. Fill generously, brush the edges with egg wash, then remove the second shell from its foil and lay it over the top. Crimp the top to the bottom using a fork.

Brush the top with egg wash and use a sharp knife to poke 2 or 3 small holes in the top of the pie. Bake until golden, 35-40 minutes. Cool slightly before serving.

**For individual ramekins:** arrange oven-proof mannequins on a baking pan lined with parchment. Fill the ramekins to the top. Roll out puff pastry to about 1/8" thick and, with a SHARP knife, cut squares large enough to cover.

Lay the puff pastry tops across the filled ramekins, press gently to adhere, then brush the tops with egg wash and use a sharp knife to poke a small hole in the top of each. Bake until golden, 30-35 minutes. Cool slightly before serving.

*Ith gu leòir!* (Eat Plenty)