

YIELD: 6 SERVINGS

BEEF STEAK PIE

Beef Steak Pie is a wonderful, mostly forgotten old recipe that needs to be brought back to life! It is a rich, meaty steak and mushroom pie recipe that gives you a taste of history and is super comforting for cold weather days!



prep time
20 MINUTES

cook time
2 HOURS

total time
2 HOURS 20 MINUTES

INGREDIENTS

PIE CRUST

- 1 1/4 cups unbleached all-purpose flour, plus extra for the work surface
- 1/2 teaspoon table salt
- 3 tablespoons vegetable shortening
- 5 tablespoons butter, cut into 1/4-inch pieces and chilled
- 4-6 tablespoons ice water

BEEF STEW FILLING

- 2 lbs. chuck steak, cut into 1/2- to 1-inch cubes
- 2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 1 onion, chopped
- 3 cloves garlic, minced

- 1 celery rib, chopped
- 3-4 carrots, peeled and chopped into bite-size chunks
- 1 yukon gold potato, unpeeled, washed and diced
- 8 ounces button mushrooms, sliced
- 2 tablespoons fresh rosemary, chopped
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 3 cups beef broth
- 1/3 cup flour
- 1 egg, beaten

INSTRUCTIONS

1. Prepare pie crust by stirring together the flour and salt. Using a pastry cutter or a food processor, cut the shortening and butter into the flour until the mixture resembles coarse crumbs.
2. Sprinkle 2 tablespoons of the ice water over the flour mixture and gently stir it in using a fork, then repeat with the remaining water, adding 2 tablespoons at a time, just until the dough starts to come together. Use your hands to press the dough into a ball, then flatten into a disc and wrap tightly in plastic wrap and refrigerate for at least 1 hour.
3. Season the meat with the salt and pepper. In a large skillet or dutch oven over medium-high heat, add the oil. When the oil is hot, add the seasoned meat, working in batches if necessary, and searing until nicely browned on all sides, about 8 to 10 minutes. Remove from skillet and set aside.
4. Reduce the heat to medium and add another tablespoon of oil if the skillet is looking dry, then add the onions and garlic and sauté for 2 minutes.
5. Add the carrots, celery and potato and cook for another 6 to 8 minutes, until the vegetables are starting to soften a bit and the onions look translucent. Add the

mushrooms and continue to cook 2-3 minutes more.

6. Add the chopped rosemary, thyme, and oregano and cook for another 30 seconds, then sprinkle the flour over the vegetables and stir to coat everything evenly. Cook for another 2-3 minutes.
7. Stir in the beef broth until flour is completely dissolved, then add the seared beef back to the vegetables and gravy. Cover the skillet or dutch oven with a lid and reduce the heat to low. Simmer gently for 1 1/2-2 hours or until the meat is tender, stirring occasionally. Allow the chilled pie crust dough to sit on the counter for 10 minutes before rolling it out to assemble the pie.
8. Pour the beef stew filling into a deep pie dish until 3/4 full. Any remaining stew can be used to make individual size pies or eaten plain.
9. Roll out the pie crust on a floured surface, then transfer it to cover the beef filling, making sure there is some overhand so the crust doesn't shrink entirely away from the side of the pie dish while baking.
10. Decorate the pie with leaves cut from scraps of pie crust, if desired and brush the entire crust with the beaten egg. Cut slits in the top of the pie to allow steam to escape, then bake for 25 to 30 minutes in a 400 degree oven until the filling is bubbling and the crust is golden brown.
11. Remove from the oven and allow to cool for 30 minutes before serving.

NOTES

You can use dried porcini mushrooms, button mushrooms, morels or oysters, depending on what is available to you.

Optional: You could replace 1 cup of the beef broth with 1 cup of red wine for a richer flavor.