

Beef Mushroom and Guinness Pie

Jacob · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

6

Description

A delicious traditional beef and mushroom pie flavored with Guinness for rich flavor Always a favorite in Irish pubs

Ingredients

- - 3 tablespoons olive oil
- divided - 1 pound cubed beef stew meat - 2 slices bacon
- chopped - 1 white onion
- chopped - 1 carrot
- sliced - 2 pound crimini mushrooms
- sliced - 1 clove garlic
- crushed - 1 teaspoon white sugar - 1 ½ tablespoons all-purpose flour - 1 cup Irish stout beer (such as Guinness®) - 1 ¼ cups beef stock - ½ teaspoon ground thyme - 2 bay leaves - ½ teaspoon cornstarch
- or as needed - 1 teaspoon water - 1 sheet frozen puff pastry
- thawed - 1 egg
- beaten

Instructions

1. Heat 2 tablespoons of olive oil in a large pot over medium heat. Add beef and brown on all sides
2. about 10 minutes; set aside. Heat remaining 1 tablespoon of olive oil; add bacon and cook just until it begins to brown. Stir in onion
3. carrot
4. mushrooms
5. garlic
6. and sugar; cook and stir until vegetables are soft and browned
7. 10 to 15 more minutes. Stir in flour until smoothly incorporated
8. and gradually mix in Guinness and beef stock. Mix in thyme
9. bay leaves
10. and reserved cooked beef. Cover
11. and bring mixture to a boil; reduce heat to a simmer until beef is tender
12. about 1 hour and 15 minutes; stir occasionally. Remove the cover
13. turn the heat up to medium
14. and let stew boil until slightly thickened
15. about 15 more minutes. Mix cornstarch with water
16. and stir into the stew; let simmer for 30 more minutes to blend flavors. Remove from heat; discard bay leaves. Preheat the oven to 350 degrees F (175 degrees C). Spread the filling into a 9-inch pie dish; trim the puff pastry into a 10-inch circle
17. and place on top of the filling. Pinch and crimp the edges of the pastry with a fork
18. sealing it to the dish; cut 2 steam vents into the pastry with a sharp knife. Brush the top of the pie with beaten egg. Bake in the preheated oven until the crust is golden brown
19. 30 to 40 minutes. ReneePaj