



## Desperate Deb's Cow Pie

**Well it wouldn't be New Year in our house without a seriously good steak pie. Here's a recipe for my favourite, you can either make one big one or split into two and freeze one for later.**

- 675g (1 1/2 lb) diced stewing or braising steak
- 2 heaped teaspoons of plain flour
- olive oil
- 1 onion, peeled and diced
- 1 carrot, peeled and diced
- 4 sticks of celery, diced
- 1 small handful of fresh herbs or a teaspoon of dried (rosemary, thyme, bay leaf)
- 1 can of Guinness
- Beef stock cube or a Knorr 'Stock Pot'
- 2 (400g) tins of chopped tomatoes
- 1 (500g) packet of puff pastry
- 1 egg, beaten

I cheat and cook the stew part in a pressure cooker for about 15 mins. If so, don't add the flour but thicken later. Here's the real way...

- 1 Trim the beef and season well, sprinkle with flour and toss around until well coated.
- 2 Heat 2 or 3 glugs of olive oil in a large casserole type pot and brown the meat.

- 3 Add the onion and fry for a minute before adding the celery, carrots, herbs and the Guinness.
- 4 Add the tomatoes and the stock cube and then bring to boil. Stir well and simmer for about 2 hours until the beef is tender. Stir now and again and don't let it stick. You should end up with a thick and intensely flavoured gravy. Season with salt and pepper to your taste.
- 5 Preheat the oven to 190degrees.
- 6 Put the meat filling into a large baking dish (or as many small ones as you fancy)
- 7 Roll out the pastry to a little larger than your pie dish(es), brush the edges of the dish with beaten egg and place the pastry on top.
- 8 Squash the extra pastry onto the outside of the dish then lightly score the top in a criss cross fashion.
- 9 Brush the top with more of the beaten egg.
- 10 Place on a baking tray (to catch any drips) and place in the middle of the preheated oven for about 45 minutes until golden and bubbling.
- 11 Let it cool for about 10 minutes before digging in :o)

**Hope you enjoy this as much as we do!**

**Debbie**