

Steak & Mushroom Pie

Beefsteak and Kidney Pie with Mushrooms is a famous, very British dish that can be found at "Simpsons-in-the-Strand" in London, or at the sixteenth-century English Pub, "The Cheshire Cheese" just off Fleet Street, although they will often substitute small pieces of game for the mushrooms. Hazel found this recipe and first made the dish in the early 1970's; however, she dropped the (three veal) kidneys in favour of a few more mushrooms and never looked back. This dish is "uncommonly good" as the British say and is a Christmas Eve tradition for our family, either in the 'pie' form or just with mashed potatoes. Ed & Hazel Bottrell

The Filling (6-8 servings)

3 lb	Steak or good stewing beef	1-2	Bay Leaf
6+ Tbsp	Flour	$\frac{1}{4}$ tsp	Mace
6 Tbsp	Butter	$\frac{1}{4}$ Cup	Parsley, chopped
1	Onion (about one Cup)	2 tsp	Worcestershire Sauce
1+ lb	Mushrooms	1 tsp	Salt
1 Cup	Port	$\frac{1}{2}$ tsp	Pepper
1 Cup	Beef Stock or Consommé		

1. Cut beef into 1" cubes and dredge in flour.
2. Heat half the butter in a heavy skillet, and brown the meat on all sides then transfer to an oven-proof casserole.
3. Add remaining butter and sauté onions and mushrooms in skillet, stirring frequently, until onions are translucent.
4. Add port, beef stock, bay leaf, mace, parsley, Worcestershire sauce, salt, and pepper. Cook until thoroughly hot.
5. Pour mixture over meat in casserole. Cover and bake at 350°F for 1-hour
6. Serve immediately or transfer to a pie dish with crust and bake until crust is brown
7. If preparing for freezing, cool first, then refrigerate until well chilled before transferring to a pie dish and topping with an uncooked crust.

The Crust (flaky pastry or pie dough)

$\frac{3}{4}$ Cup	Flour	6 Tbsp	Beef Suet, shredded or Butter
1 tsp	Baking Soda	1	Egg
1/8 tsp	Salt		Cold water

1. Sift flour, soda, and salt into mixing bowl and cut in suet. Add enough cold water (about $\frac{1}{2}$ to $\frac{3}{4}$ Cup) to form a stiff dough and chill for 30-min.
2. Roll out on lightly floured board in a round, about 1/2" wider than the pie dish.
3. Beat egg lightly with a little water and moisten rim of pie dish with beaten egg.
4. Add meat mixture and pie dough crust, and brush with remaining egg and water.
5. Wrap and freeze pie.
6. To serve, cut 3-4 slashes in the frozen crust and bake in a 350°F oven for 1-1.5 hr.