

Steak and Ale Pie

Ingredients

1½ lbs Stewing Steak - chopped
8 oz Carrots- Sliced
2 medium Onions - Chopped
1 tbsp Flour
½ - 1 Pint Pale Ale or beer of choice
½ tsp Dried Thyme
1 Bay Leaf
Salt & Black Pepper to taste

Pastry

8 ozs Self-Raising Flour
4 ozs Suet
¼ tsp Dried Thyme
Cold Water to mix
Egg or Milk to glaze

Method

- Toss the meat in flour
- Brown off the Meat
- Combine all the ingredients
- Bring to the boil and simmer on top of stove or in the oven for 2½ - 3 hours until the meat is tender
- Mix the Flour, Thyme and Suet with enough cold water to form a smooth soft Dough
- Place the meat and Vegetables into a pie-dish
- Cover with the Pastry
- Place in a pre-heated oven on Mark 6 for 30 minutes