

Steak and Stout Pie

Ready in 160 minutes

Ingredients

- 1 lb cubed beef liver (1-in./2.5-cm cubes)
- 1 tsp salt, divided
- 1/2 tsp pepper
- 3 lb cubed stewing beef (1-in cubes)
- 3 tbsp. olive oil, divided
- 1 large onion, finely chopped
- 1 each carrot and celery stalk, chopped
- 3 cloves garlic, minced
- 1 tbsp finely chopped fresh thyme
- 2 tsp finely chopped fresh rosemary
- 2 tbsp all-purpose flour
- 2 tbsp tomato paste
- 2 cups stout beer, such as Guinness
- 1½ cups reduced sodium beef broth
- 1 cup frozen peas
- 1 sheet frozen puff pastry, thawed according to package directions
- 1 egg, beaten

Directions

Season liver with ¼ tsp (1 mL) salt. Season stewing beef with remaining salt and pepper. Heat 1 tbsp (15 mL) oil in small Dutch oven (2.5 L) set over medium-high heat. Cook liver 4 to 5 min. until browned. Transfer to plate. Cool completely, cover and refrigerate until needed.

Meanwhile, heat remaining oil in same Dutch oven. Brown stewing beef in batches, 8 to 10 min. per batch. Transfer to plate. Reduce heat to medium. Add onion, carrots, celery, garlic, thyme and rosemary to Dutch oven; cook 5 min. until softened. Sprinkle on flour; cook, stirring, 2 min. Stir in tomato paste; cook 1 min. Slowly stir in beer and broth; bring to a boil. Return stew beef to Dutch oven. Reduce heat to medium-low. Simmer, partially covered, stirring occasionally, 1½ to 2 hr., or until beef is tender and sauce is thickened. Stir in peas and liver (and any accumulated juices).

Meanwhile, preheat oven to 400°F (200°C). Drape puff pastry over Dutch oven (sides of pastry will overhang). Beat egg with 1 tbsp (15 mL) water; brush over pastry. Cut three steam vents on top. Bake 25 to 30 min. until pastry is golden brown and filling is bubbling.

2021 Saint Patrick's Day Recipe Draw
Submitted by Barry Harbison

Chocolate Guinness Cake

1 cup plus 1 1/2 Tbsp. unsalted butter
1 cup Guinness Stout beer
3/4 cup cocoa powder
2 cups extra-fine sugar
2/3 cup sour cream
2 large eggs
1 Tbsp. vanilla extract
2 cups all-purpose flour
2 1/2 tsp baking soda

FROSTING

1 (8 oz) brick cream cheese
1 1/2 cups powdered sugar
2 tsp cornstarch
1/2 cup heavy cream
or whipping cream

Preheat the oven to 350 F, and butter and line a 9-inch springform tin.

Pour the Guinness into a large, wide saucepan, add the butter—in spoons or slices—and heat until the butter's melted, at which time you should whisk in the cocoa and sugar. Beat the sour cream with the eggs and vanilla, then pour the mixture into the brown, buttery, beery pan. Finally, whisk in the flour and baking soda.

Pour the cake batter into the greased and lined tin and bake for 45 minutes to an hour.

Leave to cool completely in the tin on a cooling rack, as it is quite a damp cake.

When the cake's cold, sit it on a flat platter or cake stand to ice it.

Lightly whip the cream cheese until smooth, sift the powdered sugar and cornstarch over it and then beat to combine.

If you use heavy cream, add it and beat the frosting until it is a spreadable consistency.

If you use whipping cream, whisk it first to soft peaks, fold a couple of spoonfuls into the cream cheese

mixture and, once this is combined, fold in the rest.

Ice the top of the black cake so that it resembles the frothy top of the famous pint.

Makes 12 slices.