

Irish Beef Pot Pie

INGREDIENTS

Ready made / Store bought pie crust
medium potatoes, cut in 1-inch chunks medium carrots, halved, quartered
lengthwise tablespoons unsalted butter
small white onions (frozen or from a jar) $\frac{1}{2}$ teaspoon sugar $\frac{1}{4}$ cup white wine

One tablespoons all-purpose flour
One cup hot beef stock or 1 cup broth
One cup heavy cream
1 & 1/2 lbs leftover prime rib roast beef, cut into 1-inch chunks

One (5 ounce) package frozen peas, defrosted and drained, add a pinch of cayenne pepper
One teaspoon ground allspice, salt & freshly ground black pepper
One tablespoon chopped chives
One tablespoon chopped parsley
One egg yolk, beaten with 1 tsp. water

DIRECTIONS

Preheat oven to 450 degrees.

Cook potatoes and carrots together in boiling salted water until just tender. Drain; set aside.

In a small skillet, melt 1 Tbl. of butter and saute the onions over medium heat until lightly brown. Lower heat. Sprinkle onions with sugar; toss lightly. Add white wine; cook until almost all liquid is absorbed. Remove from heat; set aside.

In a large saucepan, over low heat, melt remaining 3 Tbl. of butter. Add flour to make a roux and whisk for 3 minutes. Add the stock, whisking constantly. Mixture should thicken considerably. Raise heat slightly. Add cream, stirring constantly. Lower heat. Cook and stir 1 minute longer.

Add potatoes, carrots, onions, beef, peas, cayenne, and allspice. Add salt and pepper to taste. Mix well; remove from heat.

Spoon mixture into a 2-quart casserole dish. Sprinkle with parsley and chives.

Place dough over top of casserole. Build up the edges high and pinch into rim of dish. Cut a slit in the top to allow steam to escape. Brush egg yolk over the crust.

Bake in preheated 450 degree oven for 10 minutes; reduce heat to 375 degrees.
Bake 20 minutes longer. Let stand 5 minutes before serving.