

Guinness Spiked Irish Pie from *Urban Sacred Garden*



This tasty dish is the perfect treat for a St. Patrick's Day feast with friends and family. Traditionally, St. Patrick's Day was a religious holiday celebrated by Catholics and Protestants in honor of the patron saint of Ireland. Over time it has become a secular holiday celebrating Irish culture around the world. Add to your celebration with the tasty Irish dish.

The below will make a very large serving and may be broken up into numerous small baking pans depending on your needs and serving sizes. This stew goes great with an Irish pint or with a red wine. Serve with Crusty Irish Brown Bread. This will also freeze well if needed. Separately freeze stew and potatoes - thaw, layer and bake when needed. Cheers and Enjoy!

INGREDIENTS

STEW:

- 3 medium Leeks
- 1 medium Yellow Onion
- 2-3 Large Carrots (for better flavor avoid use of baby carrots)
- 1/2 stick (4 tbsp) Butter
- 3 tbsp Worcestershire sauce
- 2 lbs Stew Beef (Black Angus)
- 1/2 cup Flour, divided
- Salt to taste
- Black Pepper to taste
- 1 tsp dried Thyme, divided
- 1 tsp dried Rosemary, divided
- 1 bottle (11.2 oz) Guinness (if you're cooking this in a pub use a freshly poured pint)
- 32 oz Unsalted Beef Stock

MASHED POTATOES:

- 8-10 Yukon Gold Potatoes
- 1/2 stick (4 tbsp) Butter
- 2 cups Buttermilk (plus few tablespoons to coat pie)
- Salt to taste
- Black Pepper to taste

DIRECTIONS

1. Coarsely chop Leeks and Carrots. Finely chop onion. Toss all chopped veggies in a Dutch Oven or large soup pan with 1/2 stick of butter. Cook in butter, stirring often, for 5 minutes. Add Worcestershire.
2. Cut Black Angus Beef into 2- to 2 1/2-inch pieces (or buy pre-cut); pat with paper towels to absorb excess moisture. In a medium bowl combine 1/4 cup flour, 1 tsp salt, 1 tsp pepper, 1/2 tsp thyme and 1/2 tsp rosemary in a bowl; toss beef with flour mixture. Add beef to the veggie mix in the pan and cook for 5 minutes or until lightly browned, stirring often. Add remaining 1/4 cup flour, 1/2 tsp thyme and 1/2 tsp rosemary. Stir thoroughly.

3. Add Guinness, stirring to loosen particles from bottom of Dutch oven or pan. Slowly add beef stock, add additional salt and pepper to taste. Bring to a boil. Cover, reduce heat to low, and cook, stirring occasionally, 1 1/2-2 hours, until meat is fork tender. Add additional salt and spice to taste if needed. Let stew cool and thicken for 30 minutes before putting into dish to bake. *Note: Stew will thicken upon cooling, but if you need to thicken the stew at the end before cooling, whisk together 2 tbsp flour and 1/4 tsp salt in a small bowl until blended, then whisk 1/2 cup hot broth into flour mixture until smooth. Whisk flour mixture into stew until smooth. Cook, stirring often, 20 minutes or until thickened.*

4. Meanwhile, peel potatoes, and cut into cubes. Add potatoes to a large pan, just covering with water. Add salt. Bring to a boil for 10-12 minutes or until potatoes are easily pierced with a fork. Drain all water off potatoes. Add buttermilk, 1/2 stick butter, salt and pepper to potatoes. Mix with a hand mixer until smooth.

5. Preheat oven to 375 degrees. In a large casserole or baking crock, fill 2/3 full with Guinness Stew Mixture. Top fully, slightly over the brim, with Buttermilk Mashed Potatoes. Cross a latticework pattern into the potatoes with a knife. Coat potatoes with a few tablespoons of buttermilk to make a little crisp and assist in browning. Bake for 20 minutes or until potatoes are lightly browned.