

BEEF, MOCK BACON & RED WINE POT PIE

INGREDIENTS

- 4 'Mock bacon' slices (chopped)
- 1 1/2 lbs Chuck (boneless beef) (cut into 1/2 inch pieces)
- 1 Onion (finely chopped)
- 2 cloves Garlic (minced)
- 3 T Flour of your choice
- 1 C Beef broth
- 3/4 C Wine (dry red)
- 15 oz Onions (jar) (whole) (small) (drained)
- 10 oz Cremini mushrooms (halved)
- 1 T Thyme (fresh) (chopped) **OR** 1/2 t dried thyme
- 3/4 t Salt (since beef is kashered with salt - you may not need to add this ingredient)
- 15 oz Pie crust (only need to use 1/2) (refrigerated)
- 1 Egg **OR** 1/4 C egg substitute (slightly beaten)



DIRECTIONS

- 1 Pre-heat the oven to 375 F
- 2 Cook the mock bacon in a large skillet over medium-high heat until browned & crisp (5-6 minutes)
- 3 Transfer the mock bacon to paper towels to drain
- 4 Add the beef to the drippings in the skillet & cook, turning occasionally, until browned (5 minutes)
- 5 Add the onion & garlic & cook until softened (5 minutes)
- 6 Stir in the flour & cook (1 minute)
- 7 Add the broth, wine, whole onions, mushrooms, thyme, salt & the reserved mock bacon
- 8 Bring to a boil & reduce the heat & simmer
- 9 Stir occasionally, until the mixt begins to thicken (5 minutes)
- 10 Spoon into an 1 1/2 qt baking dish
- 11 Unroll the pie crust & place it over the filling leaving a 1-inch overhang
- 12 Trim off any excess dough & fold overhang under & flute
- 13 Cut six 1/2 inch slits in top of dough to allow steam to escape
- 14 Brush the top of the dough with the beaten egg
- 15 Bake until crust is golden brown & filling is hot & bubbly (about 40 minutes)
- 16 Loosely cover edges of crust with foil during last 15 minutes to prevent overbrowning
- 17 Let stand 10 minutes before serving

NOTE

Serves 6



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