



# SOUTHERN GUINNESS PIE

Adapted from  
NYT Cooking



## BEEF STEW:

- 1 pound chuck roast, chopped into bite-sized pieces
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 2 tablespoons flour
- 6 strips of bacon
- 1 large red onion, chopped
- 4 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 ribs celery, chopped
- 1 pint mushrooms, trimmed and sliced
- 2 sprigs thyme
- 2 sprigs rosemary
- 2 tsp tomato paste
- 1 cup beef broth
- About 2 cups (1 can) Guinness
- 8 ounces cheddar, freshly grated

## BISCUIT TOPPING:

- 2 ½ cups all-purpose flour, plus more for shaping the dough
- 1 tablespoon baking powder
- 1 teaspoon granulated sugar
- 1 teaspoon salt
- ½ teaspoon baking soda
- 2 tablespoons vegetable shortening, at room temperature
- 8 tablespoons unsalted butter, frozen
- 1 ½ cups whole-milk buttermilk, cold
- 1 egg, beaten

## PREHEAT THE OVEN TO 375° FAHRENHEIT

Season the chuck roast generously with salt and pepper and then toss with flour.

In a large Dutch oven or ovenproof pan with a lid, fry the bacon over medium-low heat. Remove bacon strips and leave grease. Alternatively, add 4 tablespoons of vegetable oil to the pan.

Add the chuck roast to the Dutch oven and sear on each side, about 5-6 minutes total, until a crust forms.

Remove roast from pan and allow it to rest on a plate.

Add the carrots, celery, mushrooms, and garlic to the pan, and any additional oil if needed. Cook over medium heat, stirring frequently, until the vegetables soften and the mushrooms have released their liquid, about 15 minutes.

Wrap kitchen twine around rosemary and thyme to make a bouquet garni.

Return chuck roast to pot with bouquet garni, crumbled bacon, and tomato paste.

Add the Guinness; it should just about cover the beef. Cover the pot and put it in the oven for 1 ½ hours. While the stew cooks, start the biscuit dough. Add the flour to a large bowl: Scoop the flour into a measuring cup and level off with a knife without compacting the flour. Next, add baking soda, baking powder, salt, and sugar.

Add shortening to the flour mixture. Using your fingers, coat the shortening in flour, pinching and smearing until the shortening is incorporated. It will look like large crumbs in the bowl.

Place a box grater into the flour mixture. Using the large holes, grate the butter into the flour. Coat the butter in flour, taking care so the butter doesn't start to melt or become hard to handle.

Make a well in the center of your flour mixture. Pour in most of the buttermilk, and start folding through, adding more if the mixture seems dry. It should be slightly wet when done.

Prep your work area with nonstick cooking spray or a neutral oil and a sprinkle of flour. It should feel velvety to the touch. (Alternatively, I like to use a silicone mat anytime I'm working with dough, which makes it much easier to handle.)

Turn the dough onto your work area and coat the top with flour. Start rolling the dough around side to side, covering any wet areas with flour until you can easily move the dough without it sticking. Be careful not to add too much flour at this step.

Pat the dough out into a 1/2-inch-thick rectangle. Fold the dough into thirds like you're making an omelet. Then, pat it back into a rectangle, about 3/4 inches thick. Turn the dough and repeat the folds, adding flour to any sticky spots, and patting back down into a rectangle. Do this a total of four times.

Wrap the dough in plastic wrap and let chill in the fridge for at least 15 minutes or until the stew is done.

Remove the stew from the oven and stir. The liquid should be the consistency of thick gravy. If not, set the pan over medium-low heat without the lid and cook, stirring, until the liquid is reduced to your desired consistency. Season to taste with salt and pepper. Remove the bouquet garni and fold in one half of the cheddar cheese.



## **PREHEAT THE OVEN TO 450° FAHRENHEIT**

Transfer the stew into a 9-inch pie pan, and then sprinkle the remaining cheddar cheese on top.

Roll out the biscuit dough so it just fits over the pan. Place over the stew and seal around the edges. Cut three slits in the center to allow steam to escape.

Brush biscuit topping with the beaten egg, and place the pie pan on a baking sheet in case any filling bubbles over. Bake for 15-20 minutes, or until the crust is golden brown.

