

THE MODISH PINT

“Irish Steak: easy as pie”

With St. Patrick’s Day upon us, we’re digging up *Eire*-inspired recipes to eat with our Beamish stouts and O’Haras Irish Reds. Luckily, Irish-born chef Patrick Reilly of Memphis’ Majestic Grille sent us the recipe for his steak-and-mushroom pie, which includes a bottle of dark brew—Ghost River Black Magic or Guinness, depending on the day. Our favorite part: It’s a one-pot (well, one-skillet) meal, which means we spend more time drinking than cleaning up.

Steak and Mushroom Pie

Serves 8-10

1/4 cup all-purpose flour

kosher salt and fresh-ground black pepper, to taste

2 tablespoons vegetable oil

1 pound stew beef cut in 1-inch pieces

4 slices thick sliced bacon, cut into 1-inch pieces

1 medium onion diced ¼-inch

1 celery stalk diced ¼-inch

2 cloves garlic, chopped

4 ounces button mushrooms, quartered

1 12-ounce bottle dark beer

2 Bay leaves

1 sprig fresh thyme

1 cup beef stock

1 (17.25 ounce) package frozen puff pastry, thawed

1 egg yolk, beaten with 2 teaspoons water and a pinch of salt

- Season the flour with salt and pepper. Heat the oil in a 12-inch skillet until hazy but not smoking.
- Dredge the beef in the flour, shake off excess and brown in skillet, working in two batches. Remove and keep warm.
- Reduce heat to medium-low, add bacon and let render a few minutes. Add onions and celery, and cook until lightly browned. Add garlic and mushrooms and cook about 3 minutes.
- Add the beer and let reduce by ¾. Add the beef stock, bay leaves, thyme and cooked beef. Reduce heat to low and simmer about 1 hour or until the beef is tender. Remove the bay leaves and thyme, let cool in the skillet to room temperature, then refrigerate overnight.
- Roll the puff pastry into a 13-inch disc. Cover the chilled skillet with the pastry and brush the top with the egg wash. Bake in a 350-degree oven until the pastry is golden brown and the meat heated through.

