

Recipe from *Debbie Macomber's Table*

## Guinness Pot Pie

Pot pie with beer. Do I need to say anything more? Every hero in every book I've ever written would want to sample this dish.

*You can prepare the filling the day before and assemble and bake the pies right before serving. Remove the puff pastry from the freezer 30 minutes before assembling.*

*Freeze the large pie without the puff pastry topping for up to 1 month. Defrost in the refrigerator, top with puff pastry, and bake as directed in the recipe.*

*Individual pot pies can be frozen completely assembled for up to 1 month. They do not have to be defrosted. Preheat the oven to 425°F and bake for 30 to 40 minutes, until the filling is hot and the crust is golden.*

*Don't use precut stew meat. Not only is cutting up a chuck roast less expensive, the quality of the meat will be better. And if you don't drink alcohol, just substitute another 2 cups of beef stock for the Guinness.*

Serves 8 to 10

2 pounds beef chuck roast, cut into 1-inch cubes

½ teaspoon salt, plus more to taste

¾ teaspoon pepper, plus more to taste

2 tablespoons vegetable oil

1 large onion, diced (about 2 ½ cups)

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3 stalks celery, diced (about 1 ½ cups)

8 ounces mushrooms, cleaned, stems trimmed, and quartered (about 2 ¾ cups)

1 tablespoon minced garlic

2 tablespoons tomato paste

¼ cup flour

1 teaspoon dried thyme

½ teaspoon dried rosemary

2 cups Guinness

1 cup beef broth

1 (17.3-ounce) box frozen puff pastry

3 cups diced russet potatoes

1 (12-ounce) package frozen peas and carrots (2 ½ cups)

1 egg

1 tablespoon water

Season the beef with the salt and pepper. Heat 1 tablespoon of the oil in a large saucepan over medium-high heat. Working in two batches, brown the beef on all sides, about 2 to 3 minutes per side, for a total of 8 to 10 minutes. Remove the beef with a slotted spoon to a bowl. Leave the juices and brown bits in the pot.

Heat the remaining 1 tablespoon oil in the same pan. Add the onion, celery, and mushrooms and cook until onion is translucent, 5 to 7 minutes. Add the garlic and cook until fragrant, about 1 minute. Stir in the tomato paste, flour, thyme, and rosemary and cook, stirring constantly, for 2 minutes. Stir in the Guinness and beef broth, scraping up any browned bits from

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the bottom of the pot. Add the beef and any juices from the bowl, then bring to a boil. Reduce the heat to low, cover, and simmer for 1 hour, stirring occasionally.

Remove the puff pastry from the freezer. Preheat the oven to 425°F.

Add the potatoes to pot and bring back to a boil over medium-high heat. Reduce the heat to low and simmer, uncovered, until fork-tender, about 30 minutes. Stir in the peas and carrots. Season with salt and pepper.

Ladle the pot pie filling into eight 10-ounce oven-safe ramekins or two 1 ½- to 2-quart oven-safe shallow baking dishes. They will not be completely full. If you're using ramekins, place them on a rimmed baking sheet for easy transport to and from the oven.

Cut the puff pastry into circles a little bigger than each dish. Drape the pastry on top of each dish and press lightly so it adheres to the edges. In a small bowl, whisk the egg with the water, and brush the egg wash over the tops of the pastry

Bake for 18 to 20 minutes, until the puff pastry is golden brown and puffed. Remove from oven and serve immediately.