

Heather's Steak Pie

INGREDIENTS

- 4 lbs cubed stew beef
- 1/8th cup Montreal Steak Spice
- 3/4 cup flour
- 1 medium onion diced
- 5 garlic cloves
- 1 1/2 tbsp beef bouillon paste
- 1 1/2 tbsp beef bouillon paste
- 3 cups water
- 1 package of puff pastry thawed (make sure you check how long it needs to thaw for before planning this dinner)

HOW TO COOK

1. Place stew beef in a large metal bowl.
2. Sprinkle with all of the Montreal Steak Spice
3. Sprinkle all the flour on the meat mix with wooden spoon to coat
4. Cover bottom of a very large and deep pan with oil that's good with high heat
5. When oil is sizzling fill the bottom of the pan with some of the meat. Turn to brown all sides. It should be caramelized on the outside.
6. Set the browned meat aside on a plate and repeat with the rest of the meat until done.
7. Put onions and garlic in the pan and cook till soft and fragrant, but don't burn.
8. Add the meat and stir, add 3 cups of water and the beef bouillon paste.
9. When it comes to a boil, reduce heat, simmer and cover with a lid.
10. Cook for 1.5 hrs or until beef is very tender stirring occasionally so it doesn't stick. If it seems to thicken add water.
11. When meat is done, taste to see if it needs more seasoning, then heat oven to 425°.
12. Add meat and the gravy it's cooking in to a glass 9x13 oven safe dish.
13. Roll out the puff pastry on a large floured cutting board until about an inch bigger than your baking dish on each side.
14. Cover the meat with the puff pastry and press the edges around the glass dish. You can make it fancy if you want to :)
15. Bake in over for about 20 minutes or until puff pastry is very golden brown.
16. Serve with mashed potatoes and veggie of choice.