

# WHAT'S COOKING

by the Culinary Staff, Certified Angus Beef LLC

## Steaking a claim on pie

*It may sound like a dessert, but we assure you, it's better.*

A simple crowd pleaser. That's what we like to call our new recipe for Steak and Ale Hand Pies. They've got a fall look with a lingering taste of summer.

At the *Certified Angus Beef*® (CAB®) brand, we say no recipe is complete without the most important ingredient, so let's dig in a little deeper to the star of the show. You may ask, "What is a sirloin tip?" Technically cut from the round, a CAB sirloin tip is a tender and well-marbled cut. We prefer it for this recipe because the cut acts well in a braise but can also be treated like a steak and achieve that taste we all desire.

Affordable and easy to work with, we cut it into small pieces to help the muscle break down fast and leave your dinner guests wanting more.

Steak, ale and a flaky pie crust — what could be better? Quick and easy tips:

- Season and sear steak cubes
- Use frozen veggies or chop fresh
- Save time and use premade biscuit dough
- Brush dough edge with egg wash to help seal

### Steak and Ale Hand Pies

#### Ingredients

- 1 pound CAB® sirloin tip steak, cut into ½-inch cubes
- 1 tsp. kosher salt
- ½ tsp. black pepper
- 2 tsp. canola oil
- ¾ cup yellow onion, diced
- 2 cloves garlic, minced
- 1 cup beef broth
- 1 tsp. Worcestershire sauce
- ¾ cup stout beer or dark ale
- 2 Tbs. cornstarch
- 1 cup frozen diced carrot and pea blend
- 1 cup frozen diced potatoes
- 1 tube biscuit dough (makes 8 biscuits)
- 1 egg, beaten with 2 tsp. water
- ¼ cup flour for dusting

#### Instructions

1. Season steak cubes with salt and pepper and preheat a large saucepan or Dutch oven over medium-high heat. Sear cubes in canola oil for 3-4 minutes, reduce heat to medium, add onions and garlic; continue to sear 2 minutes. Add beef broth and Worcestershire sauce, turn heat down to low and simmer 20 minutes.
2. In a small pitcher, whisk together beer and cornstarch to create a slurry. Pour into beef and



3. stir over medium heat to thicken the mixture, 2 minutes. Turn off heat, add frozen vegetables and potatoes, and allow to cool while preparing dough.
3. Preheat oven to 400°F. Flour a work surface and roll out each of the eight biscuit-dough portions into 7-inch rounds.
4. Measure ½ cup of stew into the dough rounds. Brush the edge of the dough with egg wash halfway around the circumference of the dough, then fold over the other edge of the dough to form half circles. Using the tines of a fork, gently crimp the folded edge to seal. Puncture the top of the dough 3-4 times with the fork to allow steam to escape while baking.

Brush each hand pie with remaining egg wash and arrange on a sheet pan. Bake for 15 minutes. Allow to cool before serving. 