

STEAK AND OYSTER POT PIE

by *Sally James*

Serves 6 - 8



A wintery take on surf and turf where Steak meets succulent Jamestown oysters amid a rich broth and light puff pastry topping. Simple, yet special enough for a dinner party.

..... I N G R E D I E N T S

2	lb.	round or topside steak, trimmed	1/4	C	tomato paste
1/2	C	flour, seasoned to taste with pepper	1	tsp	Worcestershire sauce
1	T	olive oil	1	C	beer
1		onion, diced	1	C	beef stock
2		carrots, chopped	1/3	C	strong coffee
1		parsnip, chopped	24		oysters, freshly shucked
2		celery sticks, chopped	1/4	C	fresh parsley, chopped
1	C	mushrooms, chopped	1		sheet ready rolled puff pastry

..... D I R E C T I O N S

Place the meat and flour in a plastic bag and toss to coat.

Heat half the oil in a large pan. Sauté the onion, carrot, parsnip and mushrooms for 3-4 minutes on high, then set aside.

Heat the remaining oil and cook the meat until browned on all sides. Mix in the tomato paste and cook 1-2 minutes or until the paste turns a russet color and becomes aromatic.

Return the vegetables to the pan along with the Worcestershire, beer, stock and coffee. Cook over low heat for 1 hour, covered.

Preheat oven to 375°F.

Combine the oysters and parsley with the meat mixture, then pour it all into an oiled casserole or deep pie dish. Lay the sheet of puff pastry over top, trimming edges a little larger than the casserole and pinching along the rim of the dish.

Bake for 20 minutes or until the pastry is golden brown.

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