

The Worst Meat Pies in London

Servings: 4

Prep Time: 30 minutes

Cooking Time: 75 minutes

Ingredients:

3 lbs Chuck Roast	1 tsp thyme
5-6 slices of bacon	1 tsp oregano
1 small yellow onion	1 tbsp tomato paste
10 oz. Cremini mushrooms	¾ cup of dry red wine
4-6 garlic cloves	2 tbsp cornstarch
3 bay leaves	½ cup beef, chicken, or veggie stock
Salt and pepper (to taste)	Pie dough of choice

Ingredient Prep:

1. Cut chuck roast into bitesize cubes, place in a large bowl, salt, and pepper the cubed chuck and set aside. Besides adding flavor the salt will help start to break down tissue and make it more tender. You could even do this step in the morning cover it and place it back into the refrigerator until you are ready to use it.
2. Slice carrots and mushrooms, and keep together (in a bowl or on a cutting board)
3. Dice onion and garlic, and keep together
4. Pre-measure your dry spices and set aside
5. Pre-measure corn starch and 1/cup of water, beef, broth, veggie, or chicken broth
6. Pre-measure Tomato paste
7. Pre-measure the dry red wine
8. Dice the strips of bacon, using cooking sheers work wonders on bacon. Or make sure your knife is sharp.

Cooking Instructions for Filling and Pie Dough:

Note: Make sure your pre-made pie dough comes to room temp before using. around 15 mins. If you are making your own, I am pretty sure you know what you're doing.

1. Any large pot will do, castiron or Le Creuset style work best. I have a 1970s orange one and it's my favorite pot I own. place on the stove and turn to med heat and add your bacon

2. Cook bacon until crispy about 5 mins or so. Using a wooden spoon stir frequently once the bacon is crispy, and then transfer bacon to a paper towel-lined plate and set aside
3. Add beef cubes to your pot, and cook until all sides are brown. Once browned remove cubes to a bowl or plate and set aside.
4. Add onions and garlic, stir often until soft just a few mins
5. Pour in red wine and stir frequently. This will deglaze the pan and get those yummy little bits off the bottom and help build structure and complexity to the base of the dish.
6. Add tomato paste and stir in until all the paste is dissolved
7. If you haven't already taken out pie dough to bring to room temperature do so now, and pre-heat oven to pies box instructions.
8. Carefully add the beef cubes, bacon, carrots, mushrooms, bay leaves, and dried herbs.
9. Cook on low covered for 50 mins. This going to be the pie filling so it's okay that we reduce the liquid. (while this is simmering let's start your pie shells)
10. Take your room temperature pie (if you are making your own you know what you are doing) I have tried every pre-made pie dough and hands down Pillsbury does make the best one. When making these I use a 6.5-inch cast iron pan. This way everyone gets their own mini pie. Yes, you can use a standard glass pit dish and cut slices.
11. Cut the down pie dough fit if you are making individual serving-size pies. I will place the mini castiron on the flat dough, using a knife, and trace about 2 inches bigger than the pie pan. Lay dough into your pie pan. Try not to stretch the dough too much, too much stretch the dough will shrink more while baking.
12. Once the bottom of the pie is ready, pop it into the freezer for 10/15 mins and let the fat in the dough set. White that sets check on filling.
13. Remove bay leaves from the filling mixture
14. Add the corn starch slurry to the filling to thicken it up so is less like a stew. cook for 10-15 more mins and check the thickness, too thick add some more broth or water, too thin, keep reducing. Once the liquid has reached a thin gray-like texture. Turn off and let set.

Pie Assembly and Final Baking Instructions:

Note: At this time, the oven should be preheated to box instructions. Bottom part of the pie has been added to its cooking vessel and was left to set in the freezer for 10-15 mins.

1. Remove the set pie dough from the freezer, we are going to blind-bake the bottom shell, taking a fork and adding some holes to help reduce bubbles forming. add

- some pie weights or some dry beans to help keep the form of the pie.
2. Bake bottom shell for 10 mins, take the pie out and remove, weights or beans and place back in the oven for 2-3 mins.
 3. Remove pies from the oven. Let them have about 5 mins of cool down.
 4. Once you gave the pie some rest time. Let's add in your filling
 5. Add filling to the top of the pie dish, add a little more if you feel it needs it.
 6. Top crust. To the right is a basket weave and closed by crimping the edges with a fork. The easiest is using pastry dough and cutting into a square and just setting it on top of the pie and just baking. Or get creative and use cookie cutters to make a festive border.
 7. Bake completed pie for 25-30 mins. Wanted to get the crust golden brown and the filling is bubbling.
 8. Once removed from the oven, let cool for 5-10 mins.
 9. Pour yourself a glass of the red wine that you used for the recipe, grab your fork and take a seat.
 10. Kick up your feet, turn on Sweeney Todd and enjoy the worst meat pies of London.