

Scottish Steak Pie

...evokes a picturesque cottage on a hillside purple with heather

By Marie Jeansonne Shaw

ingredients:

- 1 tbsp vegetable oil
- 1 lb cubed beef stew meat
- 1 large onion
- 1 pkg (1 oz) dry mushroom gravy mix
- 1 cup water
- 1 tsp Worcestershire sauce
- 1 pinch salt & pepper to taste
- 1 sheet frozen puffed pastry, thawed
- 1 egg
- 1 tbsp water
- (Can double this recipe)

directions:

- Heat oil in a large skillet over medium heat. Add beef and cook until brown on the outside.
- Add onion, cook and stir until tender. Stir in mushroom gravy and 1 cup of cold water. Season and add Worcestershire sauce.
- Cook 2-3 hours on low until meat is tender.
- Add additional water if necessary, but not too much because the gravy should be thick.
- Preheat oven to 400 F.
- Transfer cooked beef to casserole dish.
- Roll out puff pastry to cover top of dish and seal.
- Whisk egg with 1 tbsp of water and brush over the top of pastry.
- Bake 20 minutes until pastry is puffed and brown.