Pie with beef and beer

NIBBLEDISH CONTRIBUTOR

Ingredients

(For two persons)

- Pastry
- 250 gr. beef
- 3 (red) onions
- 500 gr. mushroom
- 150 ml brown beer (I use La Chouffe brown)
- 1 clove of Garlic
- Pepper
- Salt
- Oil

Instructions

PreparationTake an oven dish, oil it, put pastry against the sides.
Chop the garlic as small as possible. Slice the onions. Chop the mushrooms in big chunks. Chop the beef.
Pre-heat the oven to 200 degrees Celsius.

StuffingFry the garlic, onions and mushroom in oil. When they are almost done add the beef, pepper and salt. As soon as the beef is not red anymore (don't overcook it) add the beer. Give it 5-10 minutes to blend, make sure it doesn't get dry.
Pour the stuffing in the oven dish.
Cover the stuffing with pastry.
Bake for 25 minutes on 200 degrees Celsius.
During the wait you can drink the beer not used for this dish.