



Marty's Long Face Meat Pie

- 2 lbs beef stew meat
- 1 onion
- 5 slices provolone cheese
- 2 bottles Long Face Amber Ale
- 1 box packaged beef stock
- 2 cups flour
- 2 boxes/bags instant pizza dough
- 3/4 teaspoon fennel
- 3/4 teaspoon rosemary
- 3/4 teaspoon thyme
- 1 tablespoon salt
- 1 tablespoon pepper
- 2 tablespoons butter
- 2 tablespoons garlic salt
- 3 tablespoons extra light olive oil
- 5 small disposable pie tins

Filling

Begin by heating your pot on med-high with 3 Tbsp of olive oil in the bottom. When oil is up to temperature add onions and sauté until they begin to caramelize. When onions are ready add the stew meat and cook on high until the natural juices have evaporated and meat is nicely browned. While still on high heat, stir in 1/2 cup of sifted flour being careful not to burn the flour. Immediately after flour is mixed in add to the pot equal parts beef stock and Long Face Amber Ale until all meat is submerged (approx. 24 ounces of stock and 1 1/2 bottles of beer depending on the pot). Deglaze the pot and bring the mixture to a boil. When boil starts, add fennel and rosemary then reduce heat and cover. Simmer (stew) for 2 to 2 1/2 hours or until meat becomes tender and begins to fall apart at the touch. Set aside and let cool before filling the pie crusts. This should make the mixture easier to work with and allow the stew broth to thicken into gravy.

Crust and finishing

Prepare pizza crust as per the packaged instructions (usually: add water and let sit for 5 minutes). Dust your counter with flour and using a rolling pin, roll out the dough to approximately 1/8 inch thick. Grease your pie pans, then trim and fit the dough to the bottoms being sure to leave an edge to seal the tops to. Once all of the bottom crusts are placed, add the desired amount of filling and top with one slice of provolone cheese (over filling can be messy as meat pies are intended to be eaten with your hands). To top the pies roll out your leftover dough and cut to fit. Then, pinch the edges together with your fingers or a fork for a good seal (pies can also be topped by piping mashed potatoes over the top or with crescent roll dough for a flaky texture). Brush the pie tops with melted butter and add a sprinkle of garlic salt. Bake at 400 degrees for 15 minutes or until crust is golden brown.

Yield: 5 servings