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BEEF POT PIE

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|-----|-------------------------------|-----|------------------------|
| 3 | Tablespoons Shortening | 4 | Carrots, Sliced |
| 2 | Pounds Stew Meat, Cubed | 4 | Medium Potatoes, Diced |
| 2 | Large Onions, Sliced | 1 | Teaspoon Salt |
| 2 | Teaspoons Salt | 1/4 | Cup Flour |
| 1/4 | Teaspoon Pepper | 1/4 | Cup Cold Water |
| 1 | Teaspoon Worcestershire Sauce | 1 | Cup Sifted Flour |
| 1/4 | Teaspoon Basil | 1/2 | Teaspoon Salt |
| 1/4 | Teaspoon Thyme | 1/3 | Cup Shortening |
| 3 | Cups Beef Bouillon | 3 | Tablespoons Cold Water |
| 1 | Can Diced Tomatoes | | |

DIRECTIONS

- Heat the three tablespoons shortening in a large heavy skillet.
- Add the beef and onions.
- Brown quickly on all sides.
- Add the two tablespoons salt, pepper, Worcestershire, basil, thyme, and bouillon.
- Cover tightly and simmer gently for one hour.
- Add the tomatoes, carrots and potatoes with 1 teaspoon salt.
- Continue cooking until both the meat and vegetables are tender.
- Using a slotted spoon transfer the meat and vegetables to six individual casseroles (about 5 inches each).
- Blend 1/4 cup of the flour with 1/4 cup of cold water in a small bowl.
- Add a little of the pan liquid and mix well.
- Pour all into skillet with remaining broth.
- Cook, stirring, until smooth and thickened.
- Spoon over meat and vegetables in casseroles.
- Sift the 1 cup flour in a bowl with the 1/2 teaspoon salt.
- Cut in the shortening until the mixture resembles coarse meal.
- Stir in enough cold water with a fork to hold the mixture together.
- Transfer to a floured board and divide into six parts.
- Roll each part out to a circle slightly smaller than the casserole tops.
- Lay floating in casserole over meat and vegetables.
- Bake in a 425 degree oven for 20 minutes, or until pastry is golden.