

# how to bake a steak pie

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This recipe was created by trying to copy a steak pie made at the 'Butt and Ben' Scottish Bakery in Pickering, Ontario. My husband says it's better! You could also . Try our traditional steak pie and impress your friends on cold winter evenings with this delicious and easy to make dish. There is another option, which is the traditional Scottish manner of making a steak pie, which is to put the stew in a dish and cover the top with.

Jump to Recipe Jump to Video Print Recipe. I totally ate all the pies. Especially this rich, meaty, delicious steak pie filled with slow cooked beef. Add half the beef and cook, stirring occasionally, for 5 minutes or until browned. Transfer to a plate. Repeat with the remaining oil and beef, reheating the pan. Information on steak pie including traditional ingredients plus three traditional recipes for steak pie, steak and mushroom and steak, wine and mushroom pie. This Hairy Bikers' steak and ale pie is really easy to follow and delicious too! You can't beat good, hearty British grub for a bit of comfort food. Gold Award winning steak and gravy pie homemade in our own bakery. Reheating: Remove from wrapper and place in a preheated oven at 'c / Gas 4 DH purchased what I'm sure will be a lovely steak pie from the butchers yesterday but I have no idea what temperature to cook it at or for how long.

Heat half the oil in a saucepan over high heat. Cook beef, in batches, for 3 to 4 minutes or until browned. Transfer to a bowl. Step 2. Heat remaining oil in pan. Prep; Cook; 4 Servings; Advanced. Save Recipe. Australian Good Taste. Classic beef pies are best when they're homemade and full of healthy.

Tasty homemade pies just like Nana use to make. Use rump or chuck steak.

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