

## The Bard's Beefsteak Pie (very special looking)

Serves 6 (leftovers are good, too)

### *Egg Pastry:*

*1½ cups flour*

*1 egg, slightly beaten*

*½ teaspoon salt*

*4-5 tablespoons milk*

*½ cup butter*

### *Filling:*

*2½ pounds top sirloin, cut into 1½"*

*6 tablespoons flour*

*cubes*

*1 pound mushrooms, sliced*

*2½ teaspoons salt*

*4 tablespoons butter*

*¼ teaspoon pepper*

*¼ cup dry red wine (optional)*

*1 teaspoon fines herbes (bit of thyme,  
oregano, sage, rosemary, marjoram &  
basil)*

*1 beaten egg*

For the pastry, mix flour, salt and butter until the combination resembles fine crumbs. Add the egg & milk and mix until dough holds together in a ball. Chill.

Coat the meat cubes in a mixture of salt, pepper, herbs & flour. Brown the mushrooms in butter and remove from the pan. Add meat to the pan in which the mushrooms were sautéed & browned. Alternate layers of meat & mushrooms in a 2-quart casserole, starting with the meat and ending with an even layer of mushrooms. Pour the red wine over all.

Roll the chilled pastry on a generously floured board to make a round about ½" thick and large enough to fit the top of the casserole. Moisten the edges of the casserole and press the edge of the pastry round onto the rim. Flute the edges of the pastry cover and brush with beaten egg. Bake at 350° for an hour. If the top of the pie begins to brown too quickly, cover with foil for the rest of the baking period.