

Ingredients

300 grams minced beef.
300 grams chunky beef.
500 ml water.
100 ml red wine.
50 ml wine extra.
2 tablespoons oil.
3 heaped tablespoons corn flour.
1 Beef stock cube.
4 sheets puff pastry
1 Medium onion.
Garlic to taste (1 teaspoon minced)
Worcestershire sauce to taste.
Pepper & Salt to taste.
Milk & egg-wash preferred.
6 pack of beer.

Method.

Open 1 beer using small quantity to clean the pan (consume leftovers)

Coarsely chop onion, place in camp oven with oil, add garlic cook until onion soft & starts to brown.

Add Chunky beef to hot pan and cook for 2 minutes stirring constantly, add minced beef and continue stirring until all is evenly coloured.

Add stock cube (Crumbled) Pepper, Salt, Worcestershire sauce & stir in Red wine, add water.

Stirring occasionally, cook 35 minutes on medium heat.

Open second beer, using small qty to make paste from cornflower for thickening (consume leftovers)

Add thickening whilst continuing to stir, cook on low heat further 5 mins. Set mixture aside to cool.

Use 2 8" (200ml) pie dishes (or 6 single pie dishes)

Lay pastry out (cover to avoid drying) 10 minutes before assembling pies

Place one sheet on dish and gently push in at sides (don't break pastry)

Add pie filling, brushing edges of pastry with Egg-wash, lay top sheet on and slice around with sharp knife, brush top with egg-wash

Place into camp oven.

Ask one mate to help time the baking which is 2 beers each (20-25 minutes) or until golden brown.

Pour the 50 ml red wine extra and sip whilst enjoying the pie.



This pie has been developed over 5 years at Neurum Creek by John. It originated from a recipe obtained from the Mitsubishi Club.



**Suits
Camp Oven**

Recipe submitted by

John

