

Muffins Steak & Ale Tin Pies

- 1.7 pounds stewing beef, diced
- 3 tbsp plain flour
- 1 tbsp salt
- 1 bottle pale ale
- 1 tin chopped tomatoes
- Small bunch of thyme
- 2 carrots
- 3 sticks of celery
- 1 onion, halved

How You Make It:

1. Preheat oven to 180°C/350°F.
2. In a large mixing bowl combine beef, flour and salt.
3. Heat a tablespoon of oil in a casserole dish and brown the beef all over. Remove from pan and set aside.
4. Deglaze the bottom with the ale and tomatoes then add the thyme and vegetables. Re add the beef and put the lid on, then leave to simmer for 4 hours or until the meat is meltingly tender.
5. Roll out the pastry and cut into circles that snugly fit into a buttered muffin tin.
6. Spoon over the stew into each pie and cut circular lids. With egg wash attach lids and brush over the top. Bake for 25/30 mins.

<https://youtu.be/MsxLttnP-lk>