



## BEEF & STOUT PIE

### IT'S DELICIOUS WITH PRUNES!

Until now, the secret ingredient in Pacific Pie Company's classic beef and stout pie has been kept firmly under wraps. It's public knowledge that the Aussie-style pie maker starts with Laurelwood Space Stout, a rich, full-bodied, coffee- and chocolate-malted ale that's brewed just a few miles from the Portland, Oregon, bakery. But there's one surprising mystery ingredient that Pacific Pie chef Sarah Curtis-Fawley turns to for its perfect balance with roasty stout and locally raised beef: prunes. Yep, dried plums make Curtis-Fawley's heart pitter-patter. "Even if you hate prunes, don't omit them," says Curtis-Fawley, who owns Pacific Pie Company with her Australian husband, Chris Powell. "They really are the key to balancing the flavors of this dish. No one will ever guess the secret ingredient in your delicious savory pie." At Pacific Pie Company, she makes her own butter pastry, but this recipe uses store-bought puff pastry to create an easy but still delicious pie.

#### INGREDIENTS

1 cup dried, pitted prunes  
 1 cup boiling water  
 ¾ cup all-purpose flour  
 3 tsp. salt  
 2 tsp. black pepper  
 3 lbs. diced beef, preferably chuck  
 2 Tbsp. unsalted butter  
 2 Tbsp. olive oil  
 2 medium yellow onions, diced  
 4 carrots, peeled and diced  
 6 Yukon gold potatoes, diced  
 2 12-oz. bottles of stout  
 (Guinness works well)  
 ¼ cup Worcestershire sauce  
 ⅓ cup tomato paste  
 1 Tbsp. light brown sugar  
 1 package puff pastry, preferably all butter (Dufour is an excellent brand and Trader Joe's also carries a good puff pastry)

Put the dried prunes in a bowl and cover with the boiling water. Set aside. After 10 minutes, purée the prunes and water in a food processor until it forms a smooth paste.

Combine the flour, salt and pepper. Toss with the beef.

Heat the butter and oil in a large Dutch oven over medium heat. Brown the beef for 5 to 7 minutes, turning occasionally. You might have to do this in two batches depending on the size of your pan. Remove the beef from the pan and put in a bowl. Reserve any remaining fat in the pan to sauté the onions.

Cook the diced onions in the same pan for 10 minutes, using a wooden spoon to scrape the bottom of the pan. When the onions are just starting to turn golden brown, add the beef and any accumulated juices back to the pan, as well as the carrots and potatoes. Stir it all together and then add the beer, Worcestershire sauce, tomato paste, brown sugar and puréed prunes. Stir and allow to simmer over medium-low heat for 45 minutes, stirring occasionally. The stew is ready when the potatoes and carrots are just tender.

To make the pies, preheat oven to 375 degrees F. Butter individual 8-ounce ramekins or a larger pie plate. Cut rounds of puff pastry that are slightly larger than your containers. To do this, put your pie plate or ramekins upside down on the pastry and cut a circle slightly larger than this. Do not line the dishes with pastry. Fill the dishes ¾ full with stew and cover with puff pastry, folding the excess pastry under itself and crimping with the tines of a fork. Cut a small vent in the top of each pie and place on a baking sheet. Bake for 25 minutes or until pastry is golden brown. Let cool for 5 minutes before serving.

Makes 12 individual pies or 2 large pies.

### AND THE BEER GOES ON

The world's oldest operating brewery, Germany's Weihenstephan, has been producing Bavarian brews since the year 1040. It's been a long road for the former monastery and Bavarian state brewery, and it hasn't been an easy one. Between 1095 and 1463, the Weihenstephan Monastery burned down four times, was depopulated by three plagues and various famines and was destroyed by a great earthquake. Each time, it was rebuilt, and in 1516, Duke Wilhelm IV issued the Reinheitsgebot, the storied German Beer Purity Law, on the monastery's steps.

### VIVA LA REVOLUCIÓN

There's a craft beer revolution brewing in Mexico, where the microbrewery count is up to an unprecedented 16. Thanks to a popular "Free the Beer" campaign waged by fans of independent beer, encouraging restaurateurs and merchants to think twice before signing exclusivity contracts with one of the country's two controlling beer conglomerates, that number could soon grow. Mexican microbrews, such as Primus, Minerva, Cucapá, Tijuana and Beer Factory, as well as global craft beers, can be found at the modern El Depósito beer markets in Mexico City and Guadalajara, La Belga Belgian beer specialty shop in Mexico City, and at bars like Makena and Al Andar, also in the country's capital.

### BEER, CONCENTRATED

If you could distill down the flavors of a beer, what would you get? That's the question beer importer B. United posed to a handful of breweries a few years back, and the results have been spellbinding. German brewery Uerige produces several different beer eaux-de-vie—one from its Sticke beer that ages in a Sauternes barrel, and two from its Doppelsticke beer that age in either a Cognac cask or Port barrel—and all three in such demand they're practically sold out as soon as they hit U.S. soil. And they're not the only Germans to distill beer. Aventinus offers three versions of its distilled wheat doppelbock—one fresh from the still, one aged in French Chardonnay barrels, and one aged in a whiskey barrel. But don't count out the rest of the beer-brewing world—Hitachino Nest in Japan recently released the Kiuchi No Shizuku—a twice-distilled version

