

BEEF POT PIE



Featuring Kettle Cuisine's Beef Stew

INGREDIENTS:

Topping

- 24 oz Beef Stew
- ¼ sheet Prepared Pie Dough

Horseradish Cream

- 1 cup Sour Cream
- ½ cup Mayonnaise
- 1 tbs Horseradish (prepared)
- Dash Lemon Juice
- Dash Soy Sauce
- To Taste Black Pepper
- 2 tbs Chopped Chives

METHOD OF PREPARATION:

1. Preheat oven to 350 degrees.
2. Place beef stew into an oven-safe casserole dish.
3. Lay pie dough on top of filled casserole, overlapping the sides slightly.
4. Crimp dough (with hands) around the edge of the dish, tucking under slightly.
5. Using a knife, cut 3 one inch slits into the top of the dough – to allow steam to release.
6. Bake for 30 - 40 minutes, until dough is browned and stew has started to bubble.
7. Remove casserole when done and rest for 10 minutes.
8. Mix all of the ingredients for the horseradish sauce together and chill for 30 minutes.
9. Top each serving with a tablespoon of the sauce and serve.

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