

Beef Rib Pot Pie

Recipe by Daniel Garza



Ingredients:

- 1/2 – 1 lb leftover Smoked Dino Beef Rib (About 1 Rib)
- 3 Tbsp butter
- 1 cup sweet onion, diced
- 2/3 Cup AP flour
- 2 Cups chicken broth
- 1 tsp Texas Pepper Jelly Chipotle Seasoning
- 1 8oz can peas and diced carrots
- 1 Cup Russet potatoes parboiled, diced
- 1 package pastry dough
- 1 egg yolk, whisked

Directions:

- 1) Preheat oven to 350 degrees F.
- 2) Cube the beef rib into ½ cubes. Set aside.
- 3) Melt butter in a skillet over medium-high heat and add onion. Cook onions about 3 minutes until tender.

- 4) Add the flour slowly and mix to incorporate. Stir for 2 minutes until flour is golden brown and fragrant.
- 5) Add chicken broth and chipotle seasoning and stir to incorporate.
- 6) Stir until the mixture thickens to a gravy consistency.
- 7) Add peas, potatoes, and beef, and mix well. Let simmer until warmed through.
- 8) Rub the inside of the containers with butter so they are well greased.
- 9) Add the mixture to a large cast iron skillet or single ramekins to the top of the rim.
- 10) Cover containers with puff pastry and pinch the dough around the edges to create a seal.
- 11) Brush dough with egg yolks and create a few slits in the dough.
- 12) Set containers on baking sheet and cook at 350 for 30-40 minutes until golden brown.