



Low, slow oven-cooking creates a rich stew filling that needs nothing more than its biscuit topping to become a company-worthy dinner.

Beef & Sweet Potato Potpie With Biscuit Topping

Filling

- 3 Tbsp. olive oil
- Salt and pepper
- 1½ lb. stew beef, cut into small, bite-sized cubes
- 3 slices bacon, chopped small
- 2 cups chopped baby bella mushrooms or white button mushrooms
- 1 medium sweet potato, peeled and chopped into dice-sized cubes
- 1 garlic clove, peeled and minced
- 2 Tbsp. unsalted butter
- ¼ cup flour
- ½ cup red wine
- 2 cups beef broth, warmed
- 1 cup frozen pearl onions, defrosted
- 2 Tbsp. tomato paste
- 2 Tbsp. Worcestershire sauce
- ½ tsp. dried thyme
- 1 bay leaf
- ¼ cup fresh parsley

Biscuit Topping

- 1½ cups all-purpose flour
- 1½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ⅔ cup sharp cheddar cheese, shredded
- ½ cup cold unsalted butter, cut into chunks
- 1 cup milk

Filling

1. Preheat oven to 325°F.
2. Warm olive oil in large pot over medium high heat. Salt and pepper the beef cubes, then sear until brown, 10 to 12 minutes, taking care not to crowd the pot. This may require cooking two separate batches. Remove beef from pot and set aside.
3. Fry bacon in pan drippings over medium heat until brown, 6 to 7 minutes. Lift bacon from pan using a slotted spoon and set aside with the beef.
4. Add mushrooms to the bacon drippings and sauté about 6 minutes. Remove and set aside with the beef and bacon.
5. Tip the sweet potatoes into the pot. Sauté for 5 minutes, just to soften a bit, and then add garlic and cook 1 minute more. If the pot is too dry, add a little more olive oil to keep the contents from sticking. Remove everything from the pot again.



6. Add butter to the pot. Stir, loosening the brown bits at the bottom of the pot to add flavor to the sauce.
7. Sprinkle flour over the butter and whisk to create a loose paste or roux. Whisk for another minute to cook the roux and eliminate any floury taste.
8. Slowly add wine, whisking continuously to incorporate the wine into the roux.
9. Slowly add warmed beef broth, again while whisking the entire mixture. Allow 2 to 4 minutes to thicken.
10. Return the beef, bacon and vegetables to the pot.
11. Add the pearl onions, tomato paste, Worcestershire sauce, thyme, bay leaf and parsley.
12. Add more salt and pepper to taste.
13. Transfer the contents of the pot into a buttered 1½- to 2-quart casserole dish. Cover and place in a 325°F oven for 1 hour. Check filling at 1 hour. It may need up to another 30 minutes for the beef to become tender. Remove bay leaf.

Biscuit Topping

1. In bowl of a food processor, mix flour, baking powder, baking soda and salt for a few seconds.
2. Add cheese and pulse a few times to coat.
3. Add butter and pulse just a few times to create a crumbly mixture.
4. Add milk and pulse again only to combine the ingredients, as little as possible.
5. Using two spoons, drop biscuit dough in about 8 mounds over the top of the beef filling, covering as much surface as possible.
6. Place pie in the center of a sheet pan, and bake for 35 to 40 minutes, until biscuit crust is medium brown.
7. Let stand for 15 minutes before serving.

Makes 6 to 8 servings

