

Beef and Guinness Pie

2 lb boneless beef chuck, cut into 1-inch pieces
2 tbsp all-purpose flour
1 tsp salt
1/2 tsp black pepper
2 tbsp vegetable oil
1 large onion, coarsely chopped
2 garlic cloves, chopped
3 tbsp water
1 1/2 tbsp tomato paste
1 c beef broth
1 c Guinness
1 tbsp Worcestershire sauce
salt and pepper to taste
Pinch Thyme

Put oven rack in middle position and preheat oven to 350°F.

Pat beef dry. Stir together flour, salt, and pepper in a shallow dish. Add beef, turning to coat, then shake off excess and transfer to a plate. Heat oil in a wide 5- to 6-quart ovenproof heavy pot over moderately high heat until just smoking, then brown meat in 3 batches, turning occasionally, about 5 minutes per batch, transferring to a bowl.

Add onion, garlic, and water to pot and cook, scraping up any brown bits from bottom of pot and stirring frequently, until onion is softened, about 5 minutes. Add tomato paste and cook, stirring, 1 minute. Stir in beef with any juices accumulated in bowl, broth, beer, Worcestershire sauce, thyme, and salt/pepper to taste and bring to a simmer, then cover and transfer to oven. Braise until beef is very tender and sauce is thickened, about 1 1/4 to 1 1/2 hours. Serve over mashed potatoes or potato pancakes.