

Boeuf Bourguignon Pot Pie

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“BOEUF BOURGUIGNON POT PIE”

- 3 Tablespoons olive oil
- 1/2 cup plus 1 tablespoon all-purpose flour, plus more
- Kosher salt + freshly ground black pepper
- 3-4 lbs. bone-in beef short ribs
- 4 slices bacon cut into 1/4-inch pieces
- 1 medium yellow onion, finely chopped
- 1 medium leek, white + pale-green parts only, halved lengthwise, thinly sliced
- 2 medium carrots, peeled + finely chopped
- 2 garlic cloves, finely chopped
- 1/2 cup finely chopped fresh Italian parsley
- 2 Tablespoons Cognac or Bourbon
- 4 sprigs thyme, leaves stripped
- 1 bay leaf
- 1 star anise pod
- 2 cups chicken broth
- 1 cup red wine (a medium to full-bodied red is best)
- 5 Tablespoons butter, room temperature, divided
- 8 ounces cremini mushrooms
- 8 ounces frozen pearl onions, thawed
- 1 Tablespoon fresh lemon juice

- 1-2 sheets frozen puff pastry, thawed
 - 1 large egg, beaten
1. Place a rack in lower third of oven; preheat to 350°. Add ½ cup flour to a gallon plastic bag + season with salt and pepper. Add short ribs in batches and toss to coat; shaking off excess. Heat olive oil in a large heavy braising pot over medium-high heat. Working in batches, sear beef, turning often, until browned all over, 8–10 minutes per batch. Transfer to a plate.
 2. Add bacon to same pot + cook, stirring often until brown and crisp, scraping up browned bits. Lower heat to medium + add onion, leek + carrot + cook, stirring occasionally, until vegetables are starting to soften, about 5 minutes. Stir in garlic + parsley + return beef to pot. Add Cognac or brandy + simmer until liquid is almost completely evaporated, about 1 minute. Add thyme leaves, bay leaf, star anise, broth + wine + season with salt and pepper; bring to a simmer.
 3. Mix 1 Tbsp. flour + 1 Tbsp. butter in a small bowl until smooth, then stir into meat mixture. Cover pot + braise in oven until short ribs are very tender, approximately 4 hours until the meat is tender + falling off the bone, stirring occasionally.
 4. Melt remaining 4 Tbsp. butter in a large skillet over medium-high heat. Add mushrooms + pearl onions and cook, stirring, until browned, 8–10 minutes. Stir in lemon juice + season with salt + pepper. Add mushrooms + onions to stew, cover pot + return to oven. Cook until onions are very tender, 25–30 minutes, then let stew cool.
 5. Before proceeding with either assembling pot pie or refrigerating the beef mixture, remove the bones from the short ribs + bay leaf. Then use two forks to pull apart + shred the short ribs into bite size pieces + add back to the mixture.
 6. Meanwhile, roll out one pastry sheet on a lightly floured surface until about 4” larger than baking dish (if cooking in one dish - 8” square is recommended) or cut circles to place over individual bowls that are 1” wider in circumference. Using a small knife or small circular cookie cutter punch out a small circle in the center of the puff pastry sheet or each individual circle.
 7. Transfer stew to baking dish or divide among bowls, drape pastry over filling + trim to a 1” overhang. Crimp edge + then lightly brush top + edges of pastry with beaten egg.
 8. Bake until crust is a golden brown, 30-35 minutes, keeping an eye on it to be sure it doesn’t burn.