

# SHELBURNE INN OYSTER, BEEF AND GUINNESS PIE

## Filling:

1 ½ pound beef sirloin, cut into bite-size cubes  
1 bottle of Guinness beer  
2 cloves garlic, minced  
1 large yellow onion, chopped  
3 carrots, cut into small pieces and par-boiled  
4 small potatoes, cut into small pieces and par-boiled  
1 bunch spinach, washed and chopped  
2 bay leaves  
Fresh thyme sprigs  
¼ cup + flour for thickening  
2 to 3 Tablespoons tomato paste  
10 to 12 Willapa Bay oysters  
salt and freshly ground pepper to taste  
crust (recipe follows)

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Marinate the beef in the Guinness (preferably overnight) with half the chopped onion, the bay leaves and thyme and tomato paste. Sauté the remaining onion with the minced garlic. Add the beef and cook to seal briefly, then sprinkle with flour, stirring it in. Cook out the roux. Add the marinade. If necessary, adjust the consistency with beef stock or water. Simmer for 30 to 40 minutes, depending on the quality of the meat. For the last 15 to 20 minutes of cooking, add the carrots, potatoes which have been par-boiled, and the fresh chopped spinach. Allow to cool. The dish will improve if refrigerated overnight at this point. Place in a deep pie dish and top with the raw oysters. Sprinkle generously with freshly ground pepper. Cover with Pie Crust for Meat Pies (recipe follows). Brush with milk and bake in a 350-degree oven until crust is nicely browned and pie is heated through, approximately ½ hour.

## For the crust:

Enough for one 9" top crust

1 cup all-purpose flour or whole wheat pastry flour  
¼ teaspoon salt  
7 Tablespoons butter, margarine or shortening, chilled  
1/3 cup ice water

Cut butter into dry ingredients. Work butter into flour until mixture resembles coarse meal. Add ice water drop by drop and work in, being very careful not to overmix especially if using a food processor. Refrigerate one hour. If pastry has been chilled for a long time, let it stand at room temperature for 15 minutes before rolling out. Poke a few holes with a fork or knife blade into the crust before laying on top of the pie, to allow steam to escape.