

Deep-Dish Bison Pot Pie



In a large skillet brown meat, stir in broth, wine, garlic, marjoram, salt and pepper. Bring to boil. Add potatoes. Reduce heat; simmer, covered for 10 minutes. In a large saucepan, melt butter, add vegetables and onion and cook until tender. Stir in flour. Add half-and half; cook and stir until thickened. Stir in meat mixture, heat through. Transfer mixture into a casserole dish, set aside.

Make sure pastry extends over casserole dish by at least 1". Prick pastry a few times with a fork.

Center pastry over top of casserole, trim 1" beyond edge, turn edges under and press gently to adhere to edge of casserole. Use

pastry scraps to make decorations. Brush crust with beaten egg. Bake in a 400°F oven for 25-30 minutes or until crust is golden brown.

Ingredients:

- 1-9" Pie Pastry
- 1 1/2 pounds boneless buffalo sirloin steak, trimmed into 3/4 " pieces
- 2 Tablespoons cooking oil
- 1/2 cup beef broth
- 1/4 cup dry red wine or bison broth
- 2 cloves garlic, minced
- 1 1/4 teaspoons dried marjoram, crushed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 medium potatoes peeled and cut into 1/2-inch pieces
- 2 Tablespoons butter
- 1 bag mixed vegetables (green beans, carrots, corn, peas)
- 1 onion, chopped (1/2 cup)
- 1/3 cup flour
- 1 cup half-and-half or light cream
- 1 beaten egg