
Beef Pot Pie II

The Windsor Family Cookbook
Windsor Vineyards - Windsor, CA

Servings: 4

2 pounds round steak
1 teaspoon salt
1/4 teaspoon pepper
3 level teaspoons flour
1/4 cup olive oil
2 tablespoons butter or margarine
4 cloves garlic, unpeeled
1 pound mushrooms, cut in half
1 can (4 ounce) green chilies, minced
1/4 teaspoon marjoram
1 teaspoon dried dill weed
1 cup Cabernet Sauvignon
1 can (10-1/2 ounce) beef consomme'
1 tablespoon red wine vinegar
2 packages frozen artichoke bottoms or hearts
1 package (8 ounce) refrigerator biscuits
1/2 cup Parmesan cheese, grated

Cook the artichokes as directed on the package. Cut the steak into one-inch cubes and sprinkle the meat with salt and pepper. Roll the pieces in flour.

In a large heavy skillet, heat the oil and butter with garlic. Brown the meat. Remove the meat to a warm platter. Discard the garlic.

In the same skillet, add the mushrooms. Cover and simmer for 7 minutes. Add the chilies. Return the meat to the pan. Add the marjoram, 1/2 teaspoon of dill, the wine, consomme' and vinegar. Simmer, covered, very slowly for 1-1/2 hours, stirring occasionally.

Preheat the oven to 400 degrees. Separate the refrigerator biscuits and dip each biscuit in melted butter. Roll in the shredded Parmesan cheese. Sprinkle lightly with the remaining dill weed. Add the cooked artichokes to the mixture in the skillet. Pour into a two or two-and-one-half quart baking dish.

Top with Parmesan biscuits around the outer edges of the casserole.

Bake for 10 to 15 minutes, or until the biscuits are well browned.

Beef

Per Serving (excluding unknown items): 1066 Calories; 51g Fat (45.1% calories from fat); 60g Protein; 79g Carbohydrate; 4g Dietary Fiber; 158mg Cholesterol; 936mg Sodium. Exchanges: 4 1/2 Grain(Starch); 7 Lean Meat; 1 1/2 Vegetable; 6 Fat; 0 Other Carbohydrates.