

BEEF POT PIE

UTENSILS: Large Skillet, Small Mixing Bowl

INGREDIENTS:

½ Cup Chopped Onion	½ Cup Flour
1 Cup Frozen Peas and Carrots	2 Cups Milk
½ Cup Diced Celery	2 Cups Beef Broth
3 Cups Diced Beef, Uncooked	2 Boxes Jiffy Corn Bread Mix

COOKING DIRECTIONS

Preheat LARGE SKILLET on MEDIUM heat. In the SMALL MIXING BOWLS, whisk together the flour and milk until smooth; set aside. Saute onions and celery for 10-12 minutes until onions are clear and tender. Add Beef Tips and saute until beef is browned on all sides. Add Frozen Peas and Carrots and Broth; slowly stir in flour/milk mixture. Sprinkle dry corn bread mixture over the top of the entire skillet and smooth down even. Cover, whistle open, and cook until the whistle sounds. When the whistle sounds, reduce heat to Low and continue cooking for 12 -15 minutes, whistle closed.

