



My grandma has been making this for as long as I can remember!

Description

Ingredients:

Amount of Ingredients

1 pound of brisket, cooked and pulled apart

Two jalapenos, chopped (take out seeds for milder flavor).

Chopped onion.

Chopped garlic, 2 cloves.

1 cup of shredded cheddar cheese

Shredded Monterey Jack cheese, 1/2 cup.

1/4 cup of regular flour

1 1/2 cups of beef broth

Half a cup of heavy cream

2 teaspoons of dried thyme

Add half a teaspoon of salt.

1/4 teaspoon of black pepper

Two pie crusts (made at home or bought at the store)

PREPARATION:

Before baking, preheat the oven to 375°F (190°C).

Cook the chopped onion and minced garlic in a big pan over medium heat until they are soft (around 3 minutes).

Put the chopped jalapenos in the pan and cook them for 2 more minutes so their flavors come out.

Prepare the roux: Mix the regular flour and cook for 1 minute to make a roux. This will make the sauce thicker later on.

Mix the liquids: Slowly pour the beef broth and heavy cream into the pan while stirring continuously to prevent any lumps from forming.

Heat the mixture until it starts to bubble gently and cook until it becomes as thick as you like.

Add the tasty brisket and cheese filling. Add the shredded beef, cheddar cheese, Monterey Jack cheese, dried thyme, salt, and pepper. Allow everything to warm up and mix thoroughly.

Make the Pot Pie: Flatten one pie crust and place it in a 9-inch pie dish. Put the ready brisket filling into the pie dish that has been lined.

Place the second pie crust on top of the filling and seal it. Press the edges of the two crusts together to close the pot pie. Make a few cuts on the top layer to let out steam.

Bake until golden brown: Put the pot pie in the oven that has been preheated and bake for 35-40 minutes, or until the crust is golden brown and the filling is bubbling.

Serve and enjoy: Allow the pot pie to cool a bit before you serve it. Savor this tasty and comforting meal!

Enjoy !

Category

1. Grandma Recipes

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