

STEAK, KIDNEY AND MUSHROOM HOMEMADE PIES WITH BABY SPINACH AND SALAD



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500 g tenderised steak cut into cubes
300 g beef kidneys cut into cubes
450 g white mushrooms wiped and sliced
3 ml dried mixed herbs
salt and freshly ground black pepper
10 ml brown vinegar
1 onion chopped into small cubes
butter for cooking

Heat a heavy based pan and fry the onions, steak cubes, kidneys and mushrooms. Sprinkle with salt, pepper, herbs and the vinegar. Put lid on the pan and simmer till the meat is soft. Allow the mixture to cool down before using it for the pies. If it looks like your mixture is too dry and catching to the bottom of the pan, add a few drops of water. You don't want a wet mixture for the pies. You could thicken it up with a bit of cornstarch.

Recipe and photo: Elsie Templeton