

## Apricot Beef Mini Pies Roxy Knuth

### Ingredients

- 750g Chuck steak
- Plain Flour
- ¼ cup oil
- 2 onions sliced
- 1 clove garlic crushed
- 1 small beef stock cube
- ½ cup water
- 1 cup apricot nectar
- 2 tablespoons tomato paste
- 1 teaspoon Worcestershire sauce
- 2 teaspoons brown sugar
- ¼ cup chopped dried apricots
- 1 teaspoon curry powder
- ¼ teaspoon ground cinnamon



### Method

- Spray muffin tins with oil
- Cut steak into small cubes, toss in flour, shake away excess flour.
- Heat oil in a camp oven, add onion and garlic, stir for 3 minutes, add steak, and cook until well browned.
- Add remaining ingredients bring to the boil, reduce heat, cover and simmer for 1 hour or until meat is tender. Let cool.
- Heat oven 180-200 degrees.
- Line each muffin tin with puff pastry, add cooled casserole, place piece of puff pastry on top, cook for 25 minutes or until nicely browned.