



AMERICAN (PENNSYLVANIA DUTCH)

Pennsylvania Dutch Beef Pot Pie (Bott Boi)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	40 min	2 hr 30 min	Simmer	Chuck roast & stew beef

Ingredients

- 1.2 kg (2½ lb) chuck roast, in 3 or 4 pieces
 - 2.5 litres (10 cups) water
 - 1 onion, chopped
 - 2 celery stalks, sliced
 - 1 bay leaf
 - 2 tsp salt, plus more to taste
 - ½ tsp black pepper
 - 3 potatoes, cut into 2 cm (¾ in) cubes
 - 2 tbsp chopped fresh parsley
- POT PIE SQUARES**
- 250 g (2 cups) all-purpose flour
 - ½ tsp salt
 - 2 eggs
 - 3 to 4 tbsp milk or water

Steps

1. Put the beef, water, onion, celery, bay, salt and pepper in a large pot. Bring to a boil and skim the foam.
2. Lower the heat and simmer partly covered for 2 hours, until the beef shreds easily. Lift it out, pull it into chunks, and return it to the broth. Discard the bay leaf.
3. Meanwhile, make the dough: mix the flour and salt, add the eggs and enough milk to form a stiff dough. Knead 2 minutes, cover and rest 20 minutes.
4. Roll the dough out very thin, about 2 mm (1/16 in), on a floured counter. Cut into 5 cm (2 in) squares.
5. Bring the broth back to a steady boil and add the potatoes.
6. Drop in the squares one at a time, stirring now and then so they don't stick. Cover and simmer 20 minutes, until the potatoes are tender and the squares are cooked through.
7. The broth thickens from the flour. Taste for salt, stir in the parsley and serve in deep bowls.

Notes

- **Not a pie:** "bott boi" has no crust; it's a thick stew with square noodles, the way Pennsylvania Dutch grandmothers made it.
- **Shortcut:** use 300 g (10 oz) wide egg noodles or lasagna sheets broken into squares.
- **Other cuts:** shank or short ribs give an even richer broth.
- **Slow cooker:** no browning needed. Cook the beef, onion, celery and 1.5 litres (6 cups) water on low for 8 hours or high for 4 to 5, then finish on the stove from step 5.
- **Make ahead:** the shredded beef and broth keep 3 to 4 days and freeze for 3 months. Cook the squares and potatoes fresh when reheating.
- **Pair with:** chow-chow or pickled red beets.