

# Steak and Ale Soup With Mushrooms

The hearty comfort food is a soup version of the popular steak and ale meat pie. Instead of a puff pastry crust, use puff pastry croutons!

Prep Time 15 minutes Cook Time 45 minutes Total Time 1 hour Servings 8 servings Calories 377 kcal

## Ingredients

- 4 Tablespoons butter split in half
- 16 ounces cremini mushrooms sliced
- 2 pounds steak cut into 1-inch cubes
- 1/4 Tablespoons flour
- 2 pounds carrots peeled and chopped
- 6 celery stalks diced
- 1 yellow onion diced
- 6 garlic cloves
- 2 bay leaves
- 3 thyme stems
- 1 Tablespoon tomato paste optional
- 1 bottle ale of your choice
- 1 quart beef broth
- 4 Tablespoons balsamic vinegar split in half
- salt and pepper to taste
- puff pastry croutons

## Instructions

1. In the bottom of a heavy duty pot, melt the butter. Add in the sliced mushrooms and cook until golden brown and caramelized. Remove and set aside.
2. Add two more tablespoons of butter to the pan and melt. Toss the pieces of steak in the flour, then add them to the pot. Save the rest of the flour for later. Brown the steak pieces until a nice, deep golden brown crust has formed. Add more butter to the pan as needed.
3. Stir in the carrots, celery, onion, garlic, bay leaves, and thyme and cook until the onions have sweat. About 3-4 minutes. Stir in the tomato paste and the rest of the flour until even distributed.
4. Pour in the ale, beef stock and half the balsamic vinegar and bring to a boil. Reduce to a simmer for 20-30 minutes or until the vegetables are tender. Strain out the bay leaves and thyme stems and add the second half of the balsamic vinegar and the mushrooms. Season with salt and pepper and serve with puff pastry croutons.