



CLASSIC BEEF STEW Serves 8

Classic Beef Stew with potatoes and carrots is the ultimate comfort food family meal. Follow this step-by-step recipe for cooking old-fashioned beef stew with deep flavor.

INGREDIENTS

3 pounds *Certified Angus Beef*[®] chuck roast, cut into 1-inch pieces
1 tablespoon coarse kosher salt
2 teaspoons freshly ground black pepper
2 tablespoons vegetable or canola oil
2 large onions, diced
3 large carrots, diagonally cut in 1-inch pieces
3 garlic cloves, chopped
1/4 cup tomato paste

1/4 cup all-purpose flour
2 cups red wine
2 cups beef stock
3 bay leaves
2 sprigs fresh thyme
3 pounds Yukon potatoes, peeled and cut in 1/2-inch cubes
1 tablespoon minced fresh rosemary
2 tablespoons minced fresh flat-leaf Italian parsley

INSTRUCTIONS

Remove top rack from oven and preheat to 325°F.

Season chuck roast cubes with salt and pepper. Put half of oil in a Dutch oven over medium-high heat. Just as the oil begins to smoke, add half of beef cubes evenly spaced. Brown on most sides and transfer to a plate. Add remaining oil, sear remaining beef cubes; remove from pan.

Add onions, carrot, garlic and tomato paste. Stir over medium-high heat, scraping brown bits from bottom of pan, 2-3 minutes. Add flour and stir to combine. Add red wine, scraping bottom of pan, then reduce heat to medium low, simmer until syrupy, about 5 minutes. Stir in beef, beef stock, bay leaves and thyme. Return to a boil, again scraping sides and bottom clean; put lid on Dutch oven and place in the oven. Cook for 2 hours.

Add potatoes and rosemary and continue to cook, covered, until potatoes are tender, approximately 1 hour. If needed, add additional salt and pepper to taste. Serve Classic Beef Stew, garnished with fresh parsley.



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