

# Hearty Beef Stew

Tender beef stew chock full of veggies and flavor



**SERVINGS**  
6-8

**PREP TIME**  
30 MINUTES

**COOK TIME**  
105 MINUTES

## INGREDIENTS

6 oz thick sliced bacon, chopped into 1/4" wide strips

2 tbs olive oil

2 1/2 lbs boneless Mazzulo's beef chuck trimmed and cut into 1" pieces

Salt and pepper to taste

1/4 cup all-purpose flour

2 cups red wine such as Pinot Noir

1 lb mushrooms, thickly sliced

4 large carrots, peeled and cut into 1/2" thick pieces

1 medium yellow onion, diced

4 garlic cloves, chopped

1 tbs tomato paste

4 cups low sodium beef broth or beef stock

2 bay leaves

1 tsp dried thyme

1 lb new or fingerling potatoes, halved or quartered

## DIRECTIONS

In a large, oven-proof pot, sauté bacon over medium heat until golden brown and fat is released. Using a slotted spoon, remove bacon to a separate bowl.

Place beef in a large mixing bowl and season with 1/2 tbs salt and 1 tsp black pepper. Sprinkle beef with 1/4 cup flour and toss to combine and evenly coat. Transfer beef in batches into the hot bacon fat and cook over med/high heat, until beef is browned (3-4 min per side). Add olive oil if needed. (Cook beef in 2 batches to properly sear) Transfer beef to the bowl with bacon.

Add wine to the pot and bring to a boil, scraping the bottom to deglaze. Add sliced mushrooms and simmer over medium heat about 10 min. Return beef and bacon to the pot.

In skillet over medium/high heat sauté sliced carrots, diced onion and garlic in olive oil for 4 min. Add tomato paste and sauté another minute. Transfer veggies to the soup pot. Add beef broth, bay leaves, thyme, salt and pepper. Stir to combine and bring to a low boil. Add potatoes, making sure they are submerged in liquid then cover and transfer to a 325°F oven for 1 hour and 45 min. Tilt the pot after it comes out of the oven to allow the liquid to pool to one side, then skim off any excess fat.

mazzulos.com

BAINBRIDGE 440.543.3200

AURORA 330.562.3200

*Mazzulo's*