



GUINNESS STEW

SERVINGS: 4-6

PREPPING TIME: 30 MIN

COOKING TIME: 3-4 HOURS

INGREDIENTS

- 4-5lb chuck roast cut into 1.5" cubes
- 1tbsp olive oil
- 6 strips bacon cut into pieces for quick frying
- 1 medium onion, diced
- 12 pearl onions
- 4 cloves garlic, minced
- 3 carrots cut into large chunks
- 2 celery stalks cut into large chunks
- 2Tbsp flour
- 2 Guinness stout beers
- 4cup beef stock
- 2Tbsp tomato paste
- 1tbsp beef Better than Bouillon
- 4 sprigs fresh thyme
- salt and pepper to taste
- 6 bread bowls (optional)

DIRECTIONS

1. Heat a large stockpot over med-high heat and then add olive oil.
2. Season beef cubes with salt and pepper. Working in small batches, brown meat on all sides, remove meat and juices from pan and set aside.
3. Reduce heat to medium and toss bacon into pot and fry until crispy. Remove from pot and place on a paper towel to soak up grease.
4. To the bacon grease, add onions and garlic, Sauté 3 min and then toss in carrots and celery. Sauté for 3min more.
5. Sprinkle flour over veggie mixture and continue to stir and cook to toast flour.
6. Pour 1 beer into pot and deglaze by scraping up the brown bits. Add 2nd beer, beef stock, tomato paste, and Beef Better than Bouillon. Stir and bring to a boil.
7. Add beef, bacon, thyme, and potatoes to the pot. Bring to a boil, stir, reduce to a simmer, and cover. Gently simmer covered for 2 hours. (stirring occasionally)
8. After 2 hours, uncover and continue simmering for 1-2 hours or until meat is tender. Taste for seasoning and add more salt and pepper if necessary.
9. Remove thyme sprigs and ladle stew into bread bowls or regular bowls and garnish with parsley or additional fresh thyme.