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This post may contain affiliate links. Please read our disclosure policy. This Beef Stew Recipe is perfect for the colder weather! Tender beef is simmered in beef broth with potatoes, onions, celery, peas, and carrots until melt in your mouth tender. It's comfort food heaven! I serve beef stew wire Biscuits to sop up any gravy in the bottom of the bowl! Beef stew is a classic dinner staple in so many households around the world. There are soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew like hungarian Goulash and the soup and cultural variations like Hungarian Goulash and the soup and cultural variations like Hungarian Goulash and the soup and the soup and the so	
Searing the beef pieces before you add the stock makes such a difference in the flavor you get from the meat! As the veggies and broth simmer, you will really start to notice the flavors in the stew intensify. F	
stew recipe is also the perfect way to use up any vegetables you might need to use up. If you've got leftover roasted potatoes, glazed carrots or fried mushrooms, just chop 'em up up and throw them in! How To Thicken Beef Stew Beef stew will thicken a bit naturally thanks to the starches in	the potatoes and the dredging of the beef, but I always like
to thicken it a little bit more. Stew can be thickened by giving the vegetables a quick mash or you can use either flour or cornstarch. My preferred method for thickening beef stew recipe) is to use a cornstarch slurry. How to Make a Slurry A slurry is support to thickening beef stew recipe) is to use a cornstarch slurry. How to Make a Slurry A slurry is support to thickening beef stew recipe) is to use a cornstarch slurry. How to Make a Slurry A slurry is support to thickening beef stew recipe) is to use a cornstarch slurry. How to Make a Slurry A slurry is support to the slurry and the slurry and the slurry as a slurry a	
water and stir. I told you it was easy!! Pour this mixture a little bit at a time into bubbling soup or stew to thickened, allow it to boil at least 1-2 minutes to ensure you cook out any starchy flavor. If left to sit before adding to the so be sure to give it a stir before adding it. I sometimes mix the cornstarch with low sodium (or no sodium) broth instead of water. Can You Freeze Beef Stew? Yes, you can absolutely freeze beef stew! I like to freeze it in freezer bags in single servings portions so I can take one portion out for lu	oup or stew, a slurry will settle within a couple of minutes so
refrigerator or you can defrost in the microwave (time will vary based on portion size) stirring occasionally. What To Serve With Beef Stew Beef stew is super perfect on it's own; it is a complete meal! We usually serve it with a bread, biscuit or even Garlic Crescent Rolls to sop up any broth! I	also love serving it with mashed potatoes in the bottom of
the bowl! Even just some crushed crackers or saltines are all you really need. More Belly Warming Soups You'll Love 4.96 from 2560 votes 1 Click stars to rate now! Or to leave a comment, click here! This easy beef stew recipe is a family favorite. Tender veggies and beef in a rich brown broth	n! Combine flour, garlic powder, salt, and pepper. Toss beef
in flour mixture. Heat olive oil in a large Dutch oven or pot over medium-high heat. Shake off any excess flour from the beef and brown in small batches. Remove and set aside in a bowl. Add the onions to the pot, adding more oil as needed, and cook until they begin to soften, about 3 minutes.	
bits in the pan.Stir in browned beef, potatoes, carrots, celery, tomato paste, and rosemary. Reduce heat to medium-low, cover, and simmer 1 hour or until beef is tender (up to 90 minutes). Mix equal parts cornstarch and water to create a slurry. Slowly add the slurry to the boiling stew to reac you'd like a thicker stew, you can add extra). Stir in peas and simmer 5-10 minutes before serving. Season with salt & pepper to taste. Beef stew meat is often made from the ends of different cuts of beef. If your beef is not tender after 60 minutes, cover and allow to simmer an additional 15-	ch desired consistency (you may not need all of the slurry, if
22g Protein: 25g Fat: 28g Saturated Fat: 9g Cholesterol: 80mg Sodium: 383mg Potassium: 1105mg Fiber: 4g Sugar: 4g Vitamin C: 27.1mg Calcium: 73mg Iron: 5.5mg Nutrition information provided is an estimate and will vary based on cooking methods and	brands of ingredients used. © SpendWithPennies.com.
Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any social media is strictly prohibited. Please view my photo use policy here. This is the best classic beef stew recipe with tender beef, tons of view my photo use policy here.	
is the perfect comfort food for a chilly evening. The whole family will love this thick flavorful soup. Note: This is a summary. The full printable recipe and step by step video are located at the bottom of this post. Add salt, dried rosemary, dried thyme, garlic powder, and pepper to a small bowl. blend over beef stew meat. Stir to coat the beef in seasoning. Add olive oil to a large soup pot. Working in two batches, add the beef to a plate. Add more olive oil to the pot. Add chopped onions, sliced celery, and sliced mushroom	
tomato paste and minced garlic. Stir until all the veggies are evenly coated in tomato paste. Add red wine, Worcestershire sauce, and dijon mustard. Stir to combine. Simmer for five minutes to reduce the wine. Add beef broth, the remaining seasoning blend, the browned beef along with any	
Simmer for one hour. Add quartered baby potatoes and sliced carrots. Cover the pot. Simmer until the veggies and beef are tender. In a small bowl, add corn starch and water. Stir until smooth. Add the cornstarch mixture to the soup. Add frozen peas. Stir well. Simmer until the broth thicken	as and the peas are soft. Store the beef stew in a sealed
container in the refrigerator for up to five days. Or, store it in the freezer for up to three months. Transfer the container to that the refrigerator to that the refrigerator to that the refrigerator to th	
bite-size pieces)2 teaspoons salt1 teaspoon dried rosemary1 teaspoon dried thyme1 teaspoon ground black pepper4 Tablespoons olive oil divided1 medium yellow onion chopped2 medium ribs of celery sliced8 ounces white or baby portobello mushrooms sliced2 Tablespoons wine (I used merlot)2 Tablespoons Worcestershire sauce2 Tablespoons dijon mustard4 cups beef broth2 bay leaves1 pound baby potatoes (yellow, red, or fingerling) halved or guartered4 medium carrots sliced3/4 cup frozen peas2 Tablespoons corn starch2 Tablespoons water Place the beef s	
salt, rosemary, thyme, garlic powder, and pepper. Stir to combine. Sprinkle half of the seasoning mixture over the beef is evenly coated in seasoning. Heat two tablespoons of olive oil in a large soup pot over medium-high heat. Add half of the beef to the pot placing it so the	
2-3 minutes per side. Transfer the browned beef to a plate. Add the remaining beef to the pot to cook the same way. Transfer the browned beef to the plate. Add the onions, celery, and mushrooms. Cook, stirring occasionally for 8 minutes per side.	
paste and minced garlic. Cook, stirring often, for two minutes. Add the red wine, Worcestershire sauce, and dijon mustard. Stir it together. Use the spoon to scrape up any brown bits off of the bottom of the pot. Let the wine simmer and reduce for 5 minutes. Add the beef broth, the browned be blend, and the bay leaves. Stir it together. Bring the liquid to a simmer. Cover the pot. Simmer for 30-45 minutes, until the veggies and beef are tender, stirring every 15 minutes. Add the peas to the pot.	
combine. Add the corn starch mixture to the pot. Stirring the liquid back to a simmer. Simmer five minutes, and the peas are soft. Serving: 1/6th of the recipe Calories: 419kcal Carbohydrates: 30g Protein: 32g Fat: 16g Saturated Fat: 4g Polyunsaturated	
Cholesterol: 70mg Sodium: 1645mg Potassium: 1259mg Fiber: 5g Sugar: 7g Vitamin A: 7040IU Vitamin C: 29mg Calcium: 84mg Iron: 5mg Check out all of my great soup recipes. I'm a Registered Dietitian Nutritionist living in Zionsville, IN. I'm an avid cook, travel nerd, & lover of	good food! I'm trained in Food Science & recipe
development. It's my mission to bring you the BEST recipes your whole family will love! Read more Photo by Dotdash Meredith Food Studios Photo by Rob Salton Great flavors. The recipe worked out perfectly! My wife loved it. Photo by ChirpyToast3314 Tons of flavor. My husband prefers a	
by crsolo It is very hard for me to stand and stir. On a disability scale this rates a "leave yourself and additional 2 hrs for sitting" or a #2 if you will \$\exists 2\$ lbs of beef is perfect, I only wish that mine didn't turn out dry. That's OK. The flavor was awesome, the entire house smelled so good I use also added 1/4 tsp hot ghost pepper powder to the flour. YESSSS!!!! Photo by L Patton I used the same step by step instructions and the only item I didn't add was the potatoes, trying to stay away from carbs. Otherwise, it came out perfect! Can't wait to enjoy it for my dinner. Photo by vicking the potatoes of the potatoes	
herbs at the end. Used a 2 lb. chuck roast instead of round steak. Also subbed 1 cup frozen peas instead of fresh and 2 cups potatoes for the veggies. Added the frozen peas after taking out of the oven and let it sit for 5 minutes. Wow, this was sooon go	
usually make. Served with Grandmother's Buttermilk cornbread from this site. Did need to cook the veggies about 20-30 minutes was not enough. Loved this recipe! Will definitely make again! Photo by Kim Cornelius This was delish! I will definitely make it again. I omitted	d the paprika, rosemary and bay leaves and cooked the stew
on top of the stove in a dutch oven. Served it with warm french bread. Jump to Recipe Rate this Recipe This easy beef stew recipe is the ultimate comfort food. We love it served with mashed potatoes or crusty bread for mopping up all that rich, delicious sauce. Beef. I used chuck steak (a chu	
stewing beef or your choice will work. Beef shin, oxtail, short ribs, etc. can all be used with this recipe. Onion. I used baby onions and kept them whole but they can easily be substituted with shallots or chopped onion. Carrots. Celery. Fresh garlic cloves. Herbs: I used bay leaves and fresh thy delicious in beef stew. Red wine. I used Cabernet Sauvignon. If you'd prefer to keep this recipe alcohol-free, substitute with more beef stock/beef broth. Tomato paste. Salt and black pepper. Optional: Veggies like potatoes, peas and green leaves.	
approximately 30 minutes to cook while peas and green beans only need 10 minutes. Pat the beef dry with paper towels then season generously with salt and black pepper. Heat a few tablespoons of oil (olive oil/canola oil/sunflower oil) in a large Dutch oven, deep braiser or casserole pot set of the season generously with salt and black pepper.	
brown, in batches, to prevent overcrowding the pan. Remove and set aside. Sauté the onions, carrots and celery in the same pot until they start to turn golden brown then add the garlic and herbs and cook for another minute. Add the tomato paste and stir into the vegetables then pour in the	wine and stock. Bring to a simmer then add the beef back
to the pot. Cover with a lid then reduce the heat and allow to simmer for 2-3 hours or until the beef is pull-apart tender. I always have an extra cup or two of beef broth at hand to add to the stew if it reduces too much and gets too thick. Once the beef is cooked, taste and adjust seasoning if no	
like bread, mashed potatoes or rice to soak up all that rich, delicious sauce. If you want to add vegetable side dishes, I love sautéed broccolini, green beans or brussels sprouts with beef stew. Yes, this beef stew recipe is a fantastic dish to prepare ahead as the flavors get better the longer it so allow to cool and keep covered in the fridge overnight. Any leftovers can be kept in an airtight container in the fridge before re-heating in the microwave or on the stove top and serving. What give	
garlic and herbs and spices will add plenty of flavor to your beef stew. Wine and beef broth also adds lots of depth and complexity. And don't forget to season your stew generously with salt and pepper. How to make beef really tender in stew? Long, slow cooking is the best way to get really tender in stew.	
temperature will allow the connective tissue to break down, resulting in an unctuous stew with fork-tender meat. How to make beef tender and soft fast? If you want to speed up the process, a pressure cooker (like the Instant Pot) is a great way to get tender beef, fast. Cook the stew at high p	
By allowing the stew to simmer gently, the liquid should reduce and thicken naturally but if you want a thicker consistency, adding a few teaspoons of cornstarch slurry or flour mixed with water to the stew and allowing to boil until thickened will work well. When chilly weather starts to cree flavor-packed homemade beef stew. While simmering on the stovetop, stew recipes fill the air with comforting aromas that make you feel cozy before you even take a bite. And then, that first bite: The meltingly tender beef mingles with chunks of starchy potatoes, sweet carrots and earthy per	
two of buttered homemade bread, and you'll feel as cozy as can be. This is hands-down our best beef stew recipes the theorem of buttered homemade bread, and you'll feel as cozy as can be. This is hands-down our best beef stew recipe. It manages to balance big, beefy flavors and a wine-rich sauce, all without feeling too heavy. Its complex flavor comes from paprika, rosemary and herbes de Provence, a unique s	
and lavender. But our recipe for beef stew's real secret ingredient is a splash of balsamic vinegar—swirling it into the stew just before serving brightens the flavors and cuts through some of the fat for a lighter finish. Beef Stew Ingredients Beef stew meat: Make sure you're using the right be	
flavorful homemade beef stew, but a bottom round or rump roast is equally suitable. You can buy prepackaged stew meat or cut a roast into 1-inch cubes at home. Vegetables: Tender potatoes, onions, carrots and peas give the stew body and texture. Yukon Gold potatoes or waxy red potatoes	
form instead of breaking down as starchy russet potatoes do. Of course, you can skip the potatoes and swap in other root vegetables like sweet potatoes, turnips or parsnips. Flour: All-purpose flour coats the beef, helping it brown and achieve a flavorful crust. It's also added at the end to thic seasoned with garlic, salt, smoked paprika, herbes de Provence, fresh rosemary and bay leaves. Tomato paste adds body to the stew and infuses the cooking liquid with a tomatoey flavor. If you don't have any on hand, try one of these tomato paste substitutes. Red wine and bee	
this stew. The acidic red wine helps break down the tough muscle fibers in the beef, ensuring it will turn out tender. Feel free to use any dry red wine, like pinot noir, cabernet sauvignon or merlot. Balsamic vinegar: If this recipe for beef stew can be known for a secret ingredient, it would be	
sweet, savory, tangy and slightly smoky. Check the label for an IGP designation, which indicates the vinegar was produced in Modena, Italy (an area known for its high-quality balsamic). Red wine vinegar isn't nearly as complex but works as a substitute. Directions Step 1: Prep the beef Taste	
salt. In a large bowl, combine 4 tablespoons flour with the paprika. Add the beef pieces to the bowl, a few at a time, turning until they're lightly coated. Test Kitchen Tip: Coating the beef in paprika-spiced flour adds a delicious smoky flavor. The flour helps the meat brown and caramelize, add	
color. Step 2: Brown the beef Taste of Home In a Dutch oven, brown the beef in oil over medium heat. Editor's Tip: Make sure to leave space between the beef pieces. Overcrowding the pan will cause the meat to steam instead of brown. If needed, brown the beef in batches. Taste of Home St cooking until fragrant and the color of the beef darkens slightly. Step 3: Deglaze the pan Taste of Home Pour in the wine and cook until the mixture just comes to a boil. Simmer until reduced by half, about five minutes. Editor's Tip: Make sure to scrape up all the bits and pieces that have crusted.	
and have tons of flavor! Step 4: Simmer the stew Taste of Home Add the beef broth, bay leaves and 1 teaspoon rosemary, and bring the mixture to a boil. Reduce the heat, and cover the Dutch oven. Let the stew simmer until the meat is almost tender, about 1 hour and 30 minutes. Step 5: Add	
carrots to the stew. Cover the Dutch oven, and simmer until the meat and vegetables are tender, about 30 minutes longer. Step 6: Add the finishing touches Taste of Home Pick out and discard the bay leaves. In a small bowl, mix the remaining rosemary, salt and flour. Add the cold water and	balsamic vinegar and stir until smooth. Taste of Home Pour
the mixture into the stew and bring it to a boil. Add the peas and cook, stirring, until the stew is thickened, about two minutes. If desired, top with additional fresh rosemary before serving. Recipe Variations Use a slow-cooker: To make slow-cooker beef stew, brown the meat and deglaze the peasant cook, stirring, until the stew is thickened, about two minutes. If desired, top with additional fresh rosemary before serving.	
cooker with the beef broth, bay leaves and rosemary as well as the potatoes, onions and carrots. Cover and cook on low for seven to eight hours, or until the meat and vegetables are tender. Add the peas and the mixture of rosemary, salt, flour, water and balsamic vinegar. Cook on high until from our beef stew with dumplings recipe (a combination of flour, baking powder, salt, herbs, shortening and milk). Drop the herby dumplings into the stew for the last 15 to 20 minutes. Use cabbage: Add shredded cabbage alongside the potatoes, onion and carrots to make beef cabbage stew	
beef stew into a hearty beef barley stew. Make it an Irish dish: To turn this recipe into Irish stew, use lamb instead of wine. How to Store Beef Stew Store leftover homemade beef stew in an airtight container in the refrigerator for up to four days. To reheat the stew in the stew in the refrigerator for up to four days. To reheat the stew in the stew in the refrigerator for up to four days. To reheat the stew in the stew in the refrigerator for up to four days. To reheat the stew in the stew in the refrigerator for up to four days.	
heated through. Can you make beef stew ahead of time? We recommend making our best beef stew recipe ahead of time, if you can. As with most stew recipes, beef stew actually tastes better when the flavors have time to come together in the fridge overnight. Can you freeze beef stew? You	
for up to three months. Thaw it in the refrigerator overnight before reheating. Beef Stew Tips Taste of Home Can you make beef stew without wine? To make the best beef stew without wine, substitute an equal quantity of beef broth and add a tablespoon or so of vinegar. The red wine tenderize the meat's tough muscle fibers. Adding a little vinegar will introduce the same level of acidity to the simmering broth. If you're not averse to cooking with alcohol, you can substitute a dark beer like a porter or Irish stout for the wine. What's the best kind of beef for beef stew? We remain the provided the same level of acidity to the simmering broth. If you're not averse to cooking with alcohol, you can substitute a dark beer like a porter or Irish stout for the wine.	
shoulder. This tough cut has a lot of connective tissue, which releases collagen as it cooks to create a smooth, gelatin-rich broth. A round (or rear muscle) also works well but won't be as tender or flavorful. If you see precut packages labeled "beef stew meat" at the store, ask your butcher wh	
recipe for beef stew gets its thick consistency from a combination of flour, tomato paste and the potatoes' natural starches. If the stew isn't thick enough for your liking, try simmering it, uncovered, to evaporate some of the cooking liquid. You can also use one of these ways to thicken sauce, it	
Beef Stew calls for simple ingredients, but it's a stunner! With meltingly tender beef, you'll love the deep flavour of the sauce in this beef stew recipe Economical and hearty, there's no better way to see out the colder months. Let it simmer away slowly on the stove or oven, speed things up u cooker. Mop your bowl clean with Irish Soda Bread, a quick rustic no-yeast bread, or this incredible easy crusty Artisan bread! The Queen of Brown Food strikes again. Back to back brown foods, possibly the two MOST brown foods in the world - a curry on Friday, and now a Beef Stew recipe	
Can you imagine? Page after page after page of brown, saucy goodness (*she cheers at the vision, you groan at the thought! (*she cheers at the vision, you groan at the thought!) A well made beef stew is a thing of beauty. While it's easy to make, it takes a little more than just "chucking it all in a pot" (or instant pot) then leaving it to simple the cheers at the vision, you groan at the thought!	
beef for beef stew is chuck beef. Because it's nicely marbled with fat, it's the best beef for braising for hours - it's got terrific flavour, is juicy and beautifully tender. Boneless beef rib also works very well. Whatever beef you use, use big pieces so they don't cook too quickly - Beef Stew needs	time for the flavour to develop. Sear the beef well on all
sides - in batches, because if you cram them all in at the same time, they will steam and won't brown well. Sauté onion, garlic, carrots and celery in the beef drippings so they soak up extra flavour. Add beef stew sauce ingredients - beef broth, red wine (great for extra flavour, but can be skip	
(to thicken) and tomato paste (to thicken + a touch of sour to balance richness). Add potatoes, bay leaves and thyme. The liquid will be covering the ingredients at this stage. Simmer for 1.5 - 2 hours covered, until the beef is almost fall apart tender. Simmer for a further 30 minutes without the make Beef Stew on the stove, but I've been known to rush it using a pressure cooker. Using the slow cooker is also really convenient, and sometimes I will use the oven, especially if I'm doing a bunch of other stuff on the stove. Directions provided for all! The better the browning, the more browning.	
sauce flavour with a deeper, richer colour. You'll see in the recipe video how the base of my pot is basically entirely dark brown when I finish browning the beef. * The brown stuff is called fond and whenever you sear meat, fish or prawns/shrimp in the pan, you should do everything in your pot is basically entirely dark brown when I finish browning the beef. * The brown stuff is called fond and whenever you sear meat, fish or prawns/shrimp in the pan, you should do everything in your pot is basically entirely dark brown when I finish browning the beef. * The brown stuff is called fond and whenever you sear meat, fish or prawns/shrimp in the pan, you should do everything in your pot is desired.	
flavour, flavour! What to serve with Beef Stew I personally don't serve stew with anything other than mashed potato. I know, I know, I'm sooo boring! What to serve with Beef Stew I personally don't serve stew with anything other than mashed potato. I know, I'm sooo boring! Here are some other options for those of you who aren't as straight as me: Cauliflower Mash - for a low carb alternative Mashed Sweet Potato.	tato or other mashed veggies (sweet potato, parsnip,
pumpkin or other root vegetables) Polenta, rice or bread - mop your plate clean with this quick No Yeast Irish Soda Bread! Enjoy! - Nagi x I'm a big fan of slow cooked meats!! Beef Stew recipeWatch how to make it Subscribe to my newsletter and follow along on Facebook, Pinterest and Inst	
to scale Recipe VIDEO above. Just a great, classic beef stew with meltingly tender beef smothered in a rich sauce. Be sure to brown the beef well – it's key for the deep rich colour and flavour of the sauce! Great on the day, but even better the next day so make ahead if you can. Stove, oven, so cut into 3.5 cm / 1.5" cubes (Note 1) 1 tsp each salt and pepper 3 tbsp olive oil, divided 1 large onion, halved then cut into 2.5 cm / 1" pieces on the diagonal 2 celery stalks, cut into 2.5 cm / 1" pieces 1/3 cup / 50g flour	
500 ml red wine, bold and dry (Cab Sauv, Burgundy, Merlot) (Note 2) \square 2 tsp Worcestershire Sauce \square 3 tsp Sauve Sprinkles Sauve Sprinkles Sauce \square 4 tsp Sauve Sprinkles Sprin	
heavy based casserole pot over high heat until just starting to smoke. Add 1/3 of the beef and brown aggressively all over - about 4 minutes. Remove to bowl, repeat with remaining beef, adding more oil if required. Turn down heat to medium high. Add 1 thsp oil if required. Add onion and garl	
golden on the edge.Add carrot and celery, stir for 1 minute to coat in flavours. Sprinkle flour evenly across surface, then stir to coat. Add broth, red wine, tomato paste and flour into liquid. Add cooked beef (including any juices), thyme, be cover everything (see video), if not, add a touch of water. Bring to simmer, then adjust heat to low / medium low so it's simmering gently. (Note 3 for other cooking methods) Cover and cook for 1 hour 45 minutes or until beef is pretty tender (check with 2 forks at 1.5 hrs). Remove lid and simmer in the cooking methods or until beef is pretty tender (check with 2 forks at 1.5 hrs).	
should be like a thin gravy (see video) and beef should now be very tender. Season to taste with salt and pepper. Serve over creamy mashed potato with a spring of fresh thyme for decoration or a sprinkle of parsley (Note 4). 1. Beef - Any slow cooking cut of beef will work. Chuck is my favourit	
also work great. 2. Red wine adds to the depth of flavour of the sauce. Use a good value full-bodied red wine, like cabernet sauvignon or merlot. Shiraz is ok too. No need to use expensive wine for slow cooked recipes like this (and the New York Times agrees). Use discount end of bin specials	. Pinots not suitable, too light. 99% of the alcohol in the red
wine evaporates during cooking. The sauce does not taste winey at all, it completely transforms. If you can't consume alcohol, substitute with more beef broth and 2 tsp brown sugar. 3. Other Cooking Methods: - OVEN: Cover and bake for 2 1/2 hours at 150C / 300F. Remove lid then return to	
COOKER: Reduce beef broth by 1 cup. After you finish step 7, transfer everything into the slow cooker. Add splash of water into pot, bring to simmer, scraping the bottom of the pot, then tip it all into the slow cooker. Add remaining ingredients, per recipe. Cook on low for 8 hours. Remove lid now and then (the sauce will thicken slightly). PRESSURE COOKER: Follow slow cooker instructions, except cook on HIGH for 40 minutes INSTANT POT*: Follow steps 1 to 7 of the recipe using the sauté function, then proceed with either the Slow Cooker or Pressure Cooker function. Sim	
sauce slightly. 4. Other serving suggestions: with warm crusty bread for dunking (try this easy rustic no-yeast Irish Bread), polenta, rice, cauliflower mash (low carb option), or other mashed root vegetables (carrot, parsnip, pumpkin, sweet potato). 5. STORAGE / LEFTOVERS - Refrigerate or	
microwave. Tastes even better the next day because the flavours develop even more. 6. Nutrition per serving, assuming 6 servings. I like to trim excess fat from the beef but this is not factored into the nutrition. Stew only - not mashed potato. Serving: 522gCalories: 605cal (30%) This Beef St	ew recipe has originally published April 2018. Updated for
housekeeping matters in January 2019 - no change to recipe! LIFE OF DOZER Life Of Dozer 1 This classic warm-you-up stew becomes even more comforting when made with well-marbled pot roast rather than the usual stewing beef. The fat melts slowly as it cooks, tenderizing the beef in	
oven gives the stew its rich, hearty texture. Prep time 50 minutes Total time 2 hours & 30 minutes Portion size 8 servings Credits: Canadian Living Magazine In large bowl, whisk together flour, salt and pepper; toss with beef to coat. In large Dutch oven, heat 2 tbsp of the butter and the oil of stirring, until browned, about 20 minutes total. Using slotted spoon, remove to bowl; set aside. Add remaining butter to Dutch oven; cook celery and onion over medium heat, stirring occasionally, until softened, about 5 minutes. Add tomato paste; cook, stirring, for 2 minutes. Add wine; cook,	
Return beef and any juices to Dutch oven. Add potatoes, carrots, thyme, parsley and bay leaves. Stir in broth and Worcestershire sauce; bring to boil, stirring occasionally to loosen any remaining browned bits from bottom. Cover and braise in 350 F (180 C) oven for 45 minutes. Stir in cocktain	
cook until vegetables are tender and beef offers no resistance when pierced with tip of knife, 30 to 40 minutes. Stir in peas; cook for 5 minu	
butter over medium heat; cook 1 pkg (227 g) button or cremini mushrooms, trimmed, stirring occasionally, until tender, golden and no liquid remains, about 7 minutes. Using slotted spoon, remove to bowl; set aside. Continue with recipe as directed, returning mushrooms to Dutch oven along g Calories 498.0 Total fat 27 g Potassium 731 mg Cholesterol 122 mg Saturated fat 11 g Total carbohydrate 21 g %RDI Iron 35.0 Folate 17.0 Calcium 6.0 Vitamin C 18.0 This easy homemade beef stew could not be more comforting! Tender beef, potatoes, hearty vegetables, an	
cozy one-pot meal. I absolutely love this beef stew! It's the kind of meal that brings everyone to the table with its warm, cozy flavors. The beef becomes melt-in-your-mouth tender, soaking up all the delicious seasoning from the broth and vegetables. Every bite is hearty, satisfying and packed	
surprisingly easy to make! With just a little prep, everything comes together in one pot and slowly cooks to perfection. This no-fuss meal is perfect for chilly nights, this classic dish is easy to make and will fill your home with an incredible	e aroma as it cooks. Beef chuck roast: Use a well-marbled
cut of boneless beef chuck roast and it will become incredibly tender and flavorful when slow-cooked. Vegetables: A mix of yellow onion, celery, Yukon gold potatoes, carrots and green beans adds heartiness, texture and natural sweetness to the stew. Seasonings: Italian seasoning, cayenne potations and it will become incredibly tender and flavorful when slow-cooked.	epper, salt, and black pepper enhance the depth of flavor
with a perfect balance of herbs, spice and warmth. Flavorings: Garlic, tomato paste, Worcestershire sauce, and bay leaves bring richness, umami, and a deep savory taste. Herbs: Sprinkle on some fresh parsley to add a bright, fresh finish to the dish. Vegetable variations: Add mushrooms, swe Gluten-free option: Ensure all ingredients, including Worcestershire sauce, are gluten-free or use tamari as a substitute. Low-carb version: Replace potatoes with cauliflower or rutabaga for a keto-friendly version. Prep: Preheat oven to 325°F. Season the beef with salt & pepper and then coat	
Dutch oven over medium heat. Add the beef in a single layer, and brown on all sides, for about 4-5 minutes (you will need to do this in batches). Transfer the beef to a plate and set aside. Sauté the veggies and seasonings: To the same pot, add the onion and cook down for 4-5 minutes. Stir in	
the tomato paste, Italian seasoning and cayenne pepper. Sauté for a few minutes then add in the beef broth, Worcestershire sauce and bay leaves. Add beef and any accumulated juices to the pot. Stir with a wooden spoon to loosen any brown bits from the bottom of the bottom of the sauce and bay leaves.	
the preheated oven, and braise for 2 hours. Add the remaining veggies and continue to cook: Remove the pot from the oven and add the carrots, potatoes and green beans. Cover and place back in the oven for 45 minutes to 1 hour, or until the meat is tender and the vegetables are cooked thr and adjust the salt if needed. Stir in the fresh chopped parsley. Enjoy with bread or rice! Sear the beef: Be sure to brown the beef before adding it to the stew to enhance the flavor and create a rich, deep taste. Use the right cut of meat: Chuck roast is ideal because it becomes tender and flavor and create a rich, deep taste.	
onions, garlic, and tomato paste before adding the liquid helps build depth of flavor. Cut veggies evenly: Chop the potatoes, carrots, and celery into uniform sizes so they cook evenly. Yes! While chuck roast is best for tenderness, you can also use brisket or stewing beef. The beef may need more addingtive the figure of t	
to break down, making the meat tender. Yes! Beef stew tastes even better the next day as the flavors meld. Just reheat it on the stove or in the microwave. Season the beef with salt & pepper and then coat in the flour. Heat the avocado oil in a large Dutch oven over medium heat. Add the beef	in a single layer, and brown on all sides, for about 4-5
minutes (you will need to do this in batches). Transfer the beef to a plate and set aside. To the same pot, add the onion and cook down for 4-5 minutes. Stir in the celery and garlic and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper. Saute for a few many largest and saute another minute then add in the tomato paste, Italian seasoning, and cayenne pepper.	
and bay leaves.Return beef and any accumulated juices to the pot. Stir with a wooden spoon to loosen any brown bits from the bottom of the pot and bring to a boil. Cover the Dutch oven, transfer to the preheated oven, and braise for 2 hours.Remove the pot from the oven and add the carrots oven for 45 minutes to 1 hour, or until the meat is tender and the vegetables are cooked through.Remove the bay leaves from the stew. Taste and adjust the salt if needed. Stir in the fresh chopped parsley. Enjoy with bread or rice! Serving: 1serving, Calories: 427kcal, Carbohydrates: 26g, Pro	
2g, Monounsaturated Fat: 12g, Trans Fat: 1g, Cholesterol: 104mg, Sodium: 613mg, Potassium: 1078mg, Fiber: 4g, Sugar: 3g, Vitamin A: 3805IU, Vitamin C: 25mg, Calcium: 69mg, Iron: 5mgNutrition information is automatically calculated, so should only be used as an approximation. In the r	refrigerator: Allow the stew to cool completely before
transferring it to an airtight container. Store in the fridge for up to 4 days. In the freezer: For longer storage, place cooled stew in a freezer-safe container or heavy-duty freezer bag. Freeze for up to 3 months. Leave some space for expansion. Reheating: Warm on the stovetop over medium he	eat, stirring occasionally until heated through. If reheating
from frozen, thaw in the refrigerator overnight before reheating. Add a splash of broth or water if the stew thickens too much. Recipe by Layla Atik // Photography by: Eat Love Eats Nothing beats a hearty, homemade beef stew, and our Old Fashioned Beef Stew takes it to the next level. The perfect thickness. The real magic, though, is in the flavor - a balanced blend of allspice, paprika, and Worcestershire sauce creates a depth that sets this stew apart from more basic versions. The addition of pearl onions adds a little sweetness and the perfect little ball of flavor. texture you would be added to the perfect little ball of flavor.	
If you really want to treat yourself, make Homemade French Bread or Cornbread to serve on the side. This stew uses cornstarch in two stages to achieve just the right thickness. The combination of allspice, paprika, and Worcestershire sauce gives our stew the flavor that sets it apart from the	
that's often missing from other recipes. While the recipe may seem lengthy clocking in at 2 hours, most of the work is in the prep. Once you've chopped your vegetables, it's simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simply a matter of simmering everything until it's melt-in-your-mouth tender. This stew is the best for any time you need to be a simple tender.	ed good, hearty, and comforting food that revives you. Beef
Stew Meat: If you can't find pre-cut stew meat, simply purchase a whole chuck roast and cut it into 1- to 2-inch cubes yourself. Cornstarch: Divided and used in two stages—first to coat the beef for browning, then as a thickener at the end. Olive Oil: You can substitute it with any neutral cooking the best flavor. Book Broth, Use a good quality, low sodium heaf broth for the base of your stow. Avoid using russet potency are a great alternative.	
the best flavor. Beef Broth: Use a good-quality, low-sodium beef broth for the base of your stew. Red Potatoes: These are ideal because they hold their shape well when cooked. If unavailable, Yukon Gold potatoes are a great alternative. Avoid using russet potatoes, as they tend to break apart vegetable section. If you can't find them, substitute them with roughly chopped white or yellow onion. Carrots: Baby carrots can work too, though you'll want to cut them into smaller pieces. Granulated Sugar: Just a touch of sugar balances out the acidity. Allspice: This is its own spice that co	
a warm note which is really the secret here. Most grocery stores offer stew meat which is already cut, near the butcher department. Stew meat is usually just a cubed chuck roast. You can also opt to cut your own or for a leaner cut like a diced round. Those work too—basically, any meat that	can be used as a pot roast will work including chuck
roast, bottom round, top round, and brisket. We cannot get enough of the bite of flavor that a pearl onion adds to beef stew. Fresh pearl onions are seasonal, but you can always find them in the frozen section at your local grocery store, which we prefer anyway. They have a nice, mild flavor, and brisket.	are already peeled, and are ready to add, whole, into this
stew. If you can't find these little gems, a regular chopped white or yellow onion would also work, but it won't have the same pizazz as a beef stew made with pearl onions. A slurry is a mixture that is made of a liquid and cornstarch, used to thicken soups and stews. They are most commonly in together with the cornstarch, before adding it to a soup, stew or dish that requires thickening. Much like a roux that is used to thicken grayy or soup, a slurry is made and then gradually added to the dish. The reason you don't want to add cornstarch directly to a dish or not, is because it won	
together with the cornstarch, before adding it to a soup, stew or dish that requires thickening. Much like a roux that is used to thicken gravy or soup, a slurry is made and then gradually added to the dish. The reason you don't want to add cornstarch directly to a dish or pot, is because it won liquid ushers the cornstarch into the fluid gradually enough for it to incorporate before it clumps. Cool the stew to room temperature before transferring it to containers for storage. Refrigerate in an airtight container for 3 to 4 days. Reheat on the stove over medium heat, adding a little water	or broth if necessary to adjust consistency. To freeze.
transfer to an airtight freezer container or a resealable freezer bag. Remove as much air as possible and freeze for up to 3 months. Watch the video below where Rachel will walk you through every step of this recipe. Sometimes it helps to have a visual, and we've always got you covered with	our cooking show. You can find the complete collection of
recipes on YouTube, Facebook Watch, or our Facebook Page, or right here on our website with their corresponding recipes. Dust 2 pounds beef stew meat with 1 teaspoon salt and 1/4 teaspoon black pepper. In a large pot or Dutch oven, heat 2 tables beef and sear for about 5 minutes, until all sides are browned, stirring frequently. Stir in 2 cloves minced garlic and 1/4 cup Worcestershire sauce to deglaze the pan, scraping up any browned bits fr	
beef and sear for about 5 minutes, until all sides are browned, stirring frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned bits frequently. Stir in 2 cloves minced garlic and 1/4 cup workestershire sauce to deglaze the pan, scraping up any browned by the scrape and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the pan and 1/4 cup workestershire sauce to deglaze the	
occasionally, until the beef is tender. In a small bowl, mix the remaining 2 tablespoons of cornstarch with 1/4 cup cold water. Stir until completely dissolved. Slowly pour the cornstarch mixture into the stew, stirring constantly. Cook on low heat for a few more minutes, until the stew thickens. necessary. Serve hot. Get Recipe Ingredients Serving: 2cups Calories: 316kcal Carbohydrates: 27g Protein: 29g Fat: 9g Sodium: 970mg Fiber: 3g Sugar: 6g Vitamin A: 5315IU Vitamin C: 14.6mg Calcium: 79mg Iron: 430mg Fiber: 3g Sugar: 6g Vitamin A: 5315IU Vitamin C: 14.6mg Calcium: 79mg Iron: 430mg Vitamin A: 5315IU Vitamin C: 14.6mg Calcium: 79mg Vitamin A: 5315IU Vitamin C: 14.6mg Vitamin A: 5315IU Vitamin C: 14.6mg Vitamin A: 5315IU Vitamin A: 5315IU Vitamin C: 14.6mg Vitamin A: 5315IU Vitamin A: 5315IU Vitamin C: 14.6mg Vitamin A: 5315IU Vita	

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