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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 with 30 minute dinner rolls or Homemade Buttermilk 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 stew adaptations of beef stew like my favorite Easy Hamburger Soup and cultural variations like Hungarian Goulash, but this classic beef stew recipe is a favorite for me! How To Make Beef Stew

Searing the beef pieces before you add the stock makes such a difference in the flavor you get from the soup. It's really the only chance you have to get that delicious caramelization on the meat! As the veggies and broth simmer, you will really start to notice the flavors in the stew intensify. Peas cook quickly so I add them in the last few minutes! This 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 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 (and the method used in this beef stew recipe) is to use a cornstarch slurry. How to Make a Slurry A slurry is super easy to make! Combine equal parts cornstarch and water and stir. I told you it was easy!! Pour this mixture a little bit at a time into bubbling soup or stew to thicken until you reach desired consistency. Once your stew is 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 soup or stew, a slurry will settle within a couple of minutes 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 lunches (or four out for dinner)! Defrost overnight in the 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! 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! 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.Add beef broth and red wine while scraping up any brown 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 reach desired consistency (you may not need all of the slurry, if 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 min, cover and allow to simmer an additional 15-20 minutes or until tender. Calories: 444 | Carbohydrates: 22g | Protein: 25g | Fat: 28g | Saturated Fat: 9g | Cholesterol: 80mg | Sodium: 383mg | Potassium: 1105mg | Fiber: 4g | Sugar: 4g | Vitamin A: 5755IU | 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 veggies, and a thick, rich, and incredibly flavorful gravy. This 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. Mix the seasonings together. Pour half of the seasoning 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 the pot and brown it on all sides. Transfer the browned beef to a plate. Add more olive oil to the pot. Add chopped onions, sliced celery, and sliced mushrooms. Cook until the mushrooms are soft and brown. Add tomato paste and minced garlic. Cook, stirring often, for two minutes.Add the 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 beef juice on the plate, and bay leaves. Put a lid on the pot. 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 thickens 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 the refrigerator to thaw the day before you want to reheat it. Find more of my recipes on TikTok Prep Time 15 minutes minutesCook Time 1 hour hour 45 minutes minutes 1 1/2 pounds beef stew meat (beef chuck roast cut into bite-size pieces)2 teaspoons salt1 teaspoon dried rosemary1 teaspoon dried thyme1 teaspoon garlic powder1/2 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 tomato paste4 garlic cloves minced1 cup dry red 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 quartered4 medium carrots sliced3/4 cup frozen peas2 Tablespoons corn starch2 Tablespoons water Place the beef stew meat in a large mixing bowl. In a small bowl, add the salt, rosemary, thyme, garlic powder, and pepper. Stir to combine. Sprinkle half of the seasoning mixture over the beef. Stir until 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 beef is not touching. Brown the meat on all sides, cooking 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 remaining two tablespoons of olive oil to the pot. Add the onions, celery, and mushrooms. Cook, stirring occasionally for 8 minutes, until the mushrooms are soft and brown.Add the tomato 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 beef, the browned beef along with any beef juice on the plate, the remaining seasoning blend, and the bay leaves. Stir it together. Bring the liquid to a simmer. Cover the pot. Simmer for one hour, stirring every 15 minutes.Add the potatoes and carrots. 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. In a small bowl, add the corn starch and water. Stir to combine. Add the corn starch mixture to the pot. Stir well. Letting the liquid back to a simmer. Simmer five minutes, until the broth thickens and the peas are soft. Serving: 1/6th of the recipe | Calories: 419kcal | Carbohydrates: 30g | Protein: 32g | Fat: 16g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 9g | Trans Fat: 0.002g | Cholesterol: 70mg | Sodium: 1645mg | Potassium: 1259mg | Fiber: 5g | Sugar: 7g | Vitamin A: 7404IU | 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 Rosh Sulton Great flavors The recipe worked out perfectly! My wife loved it! Photo by ChirpyToast3314 Tons of flavor. My husband prefers a thicker broth. I created a cornstarch rue. Perfect! Photo by crslo1 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 ♡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 used double the potato and carrot and 4.5 cups of beef broth. I 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 vicki936 Followed the recipe pretty closely except for the fresh herbs at the end. Used a 2 lb. chuck roast instead of round steak. Also subbed 1 cup frozen peas instead of fresh and used 2 cups of celery, 2 cups carrots 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 soooo good! Very different from the tomatoey, soupy beef stew I usually make. Served with Grandmother's Buttermilk cornbread from this site. Did need to cook the veggies about 20-30 minutes longer. 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 the paprika, rosemary and bay leaves and cooked the stew in the refrigerator for up to five days. Or, store it in the freezer for up to three months. Transfer the container to the refrigerator to thaw the day before you want to reheat it. Find more of my recipes on TikTok Prep Time 15 minutes minutesCook Time 1 hour hour 45 minutes minutes 1 1/2 pounds beef stew meat (beef chuck roast cut into bite-size pieces)2 teaspoons salt1 teaspoon dried rosemary1 teaspoon dried thyme1 teaspoon garlic powder1/2 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 tomato paste4 garlic cloves minced1 cup dry red 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 quartered4 medium carrots sliced3/4 cup frozen peas2 Tablespoons corn starch2 Tablespoons water Place the beef stew meat in a large mixing bowl. In a small bowl, add the salt, rosemary, thyme, garlic powder, and pepper. Stir to combine. Sprinkle half of the seasoning mixture over the beef. Stir until the beef is evenly coated in seasoning.Heat two tablespoons of olive oil in a large Dutch oven, deep braiser or casserole pot set over medium-high heat then add the beef and allow to 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 nearly 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 necessary then serve. I love serving beef stew with starches 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 broccoli, 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 sits. You can cook the stew fully the day before serving then allow to cool and keep covered in the fridge overnight. Any leftovers can be kept in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 4 months – allow to thaw overnight in the microwave or on the stove top and serving. What gives beef stew the best flavor? Adding aromatics like onions, 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 beef for stew. Simmering the beef at a low 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 pressure for 30-40 minutes until tender. How to thicken stew 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 creep in, only one food can really warm our bones: a hearty, 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 peas in a thick broth. Pair a big bowl of stew with a slice or two 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 spice blend typically made with rosemary, thyme, oregano 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 beef stew meat. Chuck roast is our go-to choice for a tender, 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 are the best types of potatoes for stew, as they hold their 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 thicken the stew. Seasonings. This best beef stew recipe is seasoned with garlic, salt, smoked paprika, herbes de Provence, fresh rosemary and bay leaves. Tomato paste. 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 beef broth: Red wine and beef broth create the liquid base for 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 balsamic vinegar. The flavor is complex—simultaneously 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 of Home In a small bowl, toss the beef with 1/4 teaspoon 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, adding depth to the stew and giving the meat a nice, dark color. Step 2: Brown the beef Taste of Home In a large 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 Stir in the tomato paste, herbes de Provence and garlic. Cook, stirring often, for 2 minutes. Add the onion, celery, carrots and peas. Cook, stirring often, for 5 minutes. Step 3: Deglaze the pan Taste of Home Pour in the wine and cook until the mixture just begins to 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 to the bottom of the Dutch oven. They're known as fond 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 the veggies Taste of Home Add the potatoes, onions and 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 pan as directed. Transfer the mixture to a 5-quart slow 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 thickened. Prep dumplings: Make the homemade dumplings 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. Try it with barley: Add pearl barley to turn this recipe for beef stew into a barley beef stew. Reheat: Reheat the beef stew in a Dutch oven over medium heat. Add a splash of water to the stew and bring to a simmer. If you want to reheat the beef stew in the microwave, add a splash of water to the stew and microwave on high for 2 to 3 minutes. If you want to reheat the beef stew in the oven, add a splash of water to the stew and bake at 350 F for 20 to 30 minutes. If you want to reheat the beef stew in the slow cooker, add a splash of water to the stew and cook on low for 2 to 3 hours. If you want to reheat the beef stew in the pressure cooker, add a splash of water to the stew and cook on high for 2 to 3 hours. If you want to reheat the beef stew in the Instant Pot, add a splash of water to the stew and cook on high for 2 to 3 hours. If you want to reheat the beef stew in the crock pot, add a splash of water to the stew and cook on low for 2 to 3 hours. If you want to reheat the beef stew in the slow cooker, add a splash of water to the stew and cook on low for 2 to 3 hours. 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