

# RECIPE



**TITLE:** *Smoky Red Wine  
Cattleman's Stew*

**CUT:** *Chuck roast or for  
leaner meat, use round*

**PREP TIME:** *20 min.*

**COOK TIME:** *2-2.5 hours*

**SERVING SIZE:** *2-4 people*

## INGREDIENTS:

*2 lbs chuck roast, cubed*

*3 cups beef broth*

*Salt & cracked black pepper*

*1 tsp smoked paprika*

*2 tbsp flour*

*2 sprigs fresh thyme*

*1 onion, diced*

*1 bay leaf*

*3 carrots, chunked*

*Splash Worcestershire*

*3 potatoes, chunked*

*Splash sherry or red wine vinegar*

*2 tbsp tomato paste*

*Fresh parsley*

*½ cup dry red wine*

## **DIRECTIONS:**

1. Season beef generously. Dust lightly with flour.

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2. Brown hard in a heavy pot until deeply crusted. Remove.

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3. Add onion & cook until softened. Stir in tomato paste & cook until brick red.

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4. Deglaze with red wine, scraping browned bits.

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5. Return beef. Add broth halfway up the meat. Add paprika, thyme, bay, and Worcestershire.

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6. Simmer 1 hour. Add carrots and potatoes.

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7. Cook until fork-tender. Finish with vinegar and chopped parsley.

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