



Pot o' Gold Stew

*Pairs perfectly with our
2015 Syrah*

Ingredients:

For the Beef

- 3 tbs Canola oil
- 1 cup flour
- Salt & pepper
- 2 1/2 lbs beef chuck, cubed
- 3 cloves of garlic, chopped
- 2 cups of LVD 2015 Syrah
- 14 oz beef stock
- 1/4 cup fresh parsley
- 1 bay leaf

For the Vegetables

- 4 carrots, cubed
- 3 lg Russet potatoes, cubed
- 1 yellow onion, diced
- 4 cloves of garlic, chopped
- Salt & Pepper
- 1 1/2 tbs Canola oil

All the Rest

- 3 slices bacon, chopped
- 1 cup onion, chopped
- 1 tbs tomato paste
- 2 tbs butter
- 1 lb mushrooms, quartered
- Salt & pepper
- 1/4 cup heavy cream
- 2 tbs flour



Preparation:

- Stage One - The Beef: Preheat the oven to 325 degrees. Heat the canola oil in an ovenproof pot, preferably cast iron, on the stove over moderate heat. Blend the flour, salt, and pepper and lightly coat the beef cubes. Brown a handful of the coated beef cubes on all sides in the oil, remove and set aside; repeat until all of the cubes have been browned. Put the browned cubes back into the pot, add garlic and cook for one minute. Add the wine, stock, parsley leaves, and bay leaf. Remove the pot from the heat, cover, and bake for 2 hours.
- Stage Two - The Vegetables: Combine all of the vegetables, salt, and oil in a large bowl, stirring to cover evenly. Pour the vegetables into a shallow roasting pan and place beside the beef in the oven until tender, 1 1/2 to 2 hours.
- Stage Three - The Sautéing: Over moderate heat, sauté the bacon in a dry skillet until crisp. Remove with a slotted spoon and set aside. Sauté the onion in the bacon fat for five minutes. Crumble the bacon and add it back into the skillet with the onion. Add the tomato paste and cook, stirring, for two minutes.
- Stage Four - Put It Together: When the beef is done, stir in the bacon mixture, recover and roast in the oven and additional 30 minutes. Melt the butter and sauté the mushrooms until browned. Season the mushroom mixture with salt and pepper. Remove the beef and veggies from the oven and set aside. Mix 3/4 cup of the liquid from the beef with the heavy cream, whisk in the flour, and stir into the ovenproof pot. Blend in the mushrooms and veggies and you've got stew. Serves 4 lumberjacks.