



HIGHWAY 12

VINEYARDS AND WINERY



Not So Dry January Beef Stew Paired with Highway 12 Cabernet Sauvignon or Merlot

Nothing beats a nice bowl of beef stew on a cold winter evening! Experience this winter comfort food classic paired with our Highway 12 Cabernet Sauvignon or Merlot.

Servings: 6

Total Time: 3 Hours 30 Minutes

Ingredients:

- 3 pounds of boneless beef chuck (well marbled) cut into 1-1/2" pieces
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 2 medium yellow onions, cut into 1-inch chunks
- 7 cloves of garlic, peeled and smashed
- 2 tablespoons balsamic vinegar
- 1-1/2 tablespoons tomato paste
- 1/4 cup all-purpose flour
- 2 cups of dry red wine
- 2 cups beef broth
- 2 cups water
- 1 bay leaf
- 1/2 tablespoon dried thyme
- 1-1/2 teaspoons sugar
- 4 large carrots sliced
- 1/2 pound small white boiling potatoes (baby Yukon's), cut in half



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Preparation:

Pat the beef dry and season with salt and pepper. In a large Dutch oven or heavy soup pot, heat 1 tablespoon of the olive oil over medium-high heat until hot and shimmering. Brown the meat in small batches, turning until it's uniformly browned. Remove from pan and continue browning the additional batches. Add more olive oil with each batch if needed.

With meat removed from pot, add the onions, garlic, and balsamic vinegar; cook, stirring with a wooden spoon and scraping the brown bits from the bottom of the pot for about 5 minutes. Add the tomato paste and cook for one minute. Add the beef with its juices back into the pot and sprinkle with the flour. Stir with wooden spoon until the flour is dissolved. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir to loosen any brown bits from the bottom and bring to a boil. Cover with pot with a lid and let it simmer for 2 hours over medium heat.

After simmering for 2 hours, add the carrots and potatoes. Cover and let simmer for about one hour more until the vegetables are cooked, the broth has thickened, and the meat is tender. Fish out and discard the bay leaf and it's ready to serve.

Serve on its own in separate bowls or over white rice or egg noodles.

This is a real treat for the whole family and is the perfect partner for our Highway 12 Cabernet Sauvignon or Highway 12 Merlot. Both are rich and full bodied with bold fruit flavors that complement this rich and delicious stew.

Enjoy!