

# Beef Stew with Brown Ale

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*A savory beef stew simmered with spices and brown ale makes for a contemporary twist on a classic dish. Delicate mushrooms, aromatic rosemary and thyme, and flavorful beer make for a perfect hearty stew. Serve with crusty french bread and a glass of red wine for a memorable and romantic meal.*

## Ingredients:

2 lbs cubed stew meat  
Salt and pepper to taste  
2 Tbsp all-purpose flour  
5 Tbsp vegetable oil  
1 c. diced mushrooms  
1 ½ c. red pearl onions, peeled  
1 c. diced carrot  
1 c. diced celery  
1 c. diced turnip  
2 cloves garlic, minced  
2 (12 oz) bottles brown ale  
2 c. beef broth  
1 large potato, cubed  
1 Tbsp. Worcestershire sauce  
1 tsp dried thyme  
1 tsp rosemary  
1 tsp sage

## Directions:

1. Place beef in large mixing bowl and season with salt and pepper. Add flour and toss until coated well.
2. In large Dutch oven or stew pot heat oil. Add meat and cook until browned on all sides. Remove and set aside.
3. Add mushrooms and cook until browned and tender. Remove and set aside.
4. Add onions, carrots, celery and turnips to pot. Cook and stir until onions begin to turn light brown, about 5 minutes. Add garlic and cook until onions are golden brown. Remove and set aside.
5. Return beef to pot and pour in beef. Bring to a boil and simmer for 10 minutes. Add beef broth and reduce heat. Cover and simmer for 1 hour or until beef is tender. Add sauteed vegetables and potatoes, and cook 1 hour more.
6. Add mushrooms, Worcestershire sauce, thyme, rosemary, and sage. Simmer 10 more minutes and season with salt and pepper.

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