



BEEF STEW WITH ZINFANDEL

Serve with Munselle Vineyards **Osborn Ranch Zinfandel**

PREP TIME 30 mins

COOK TIME 2 ½ - 3 hours

SERVES 8 people

INGREDIENTS

4-1/2 lb beef chuck roast, trimmed, and cut into 2-inch chunks
1 tsp kosher salt
1 Tbs dried rosemary
1 Tbs dried thyme
1 Tbs Hungarian paprika
1 tsp freshly ground black pepper
1/8 tsp cayenne
1/4 to 1/2 cup flour
3 Tbs olive oil
6 oz Italian pancetta, cut into small dice
2 large onions, chopped
2 stalks celery, diced
1 lb cremini mushroom caps, quartered
4 cloves garlic, minced
3/4 bottle Zinfandel
28 oz peeled & diced tomatoes and their juice
1 cup beef stock
2 bay leaves

DIRECTIONS

Preheat oven to 325 degrees Fahrenheit.

Mix seasonings and flour together. Toss beef with flour mixture.

In a large skillet, heat 1 Tbs oil on medium-high. Brown all sides of beef in batches of 1/3 and then transfer to a Dutch oven.

Once all the beef is browned, add the pancetta to the skillet and cook on medium until golden, about 10 minutes. Remove the pancetta with a slotted spoon and place on the beef in the Dutch oven.

Pour off all but 1 Tbs of fat from the skillet and return it to medium-high heat. Add the onions and cook until they begin to brown. Add the celery and garlic and cook until slightly browned and fragrant. Add the mushrooms and cook until browned and slightly softened. Add this vegetable mixture to the beef and pancetta in the Dutch oven.

Return the pan to the heat and pour in the Zinfandel, scraping up the browned bits at the bottom. Bring the Zin to a boil and cook a few minutes, then add the tomatoes and beef stock and return this to a boil.

Pour the wine mixture over the beef and vegetables. Add the bay leaves and additional stock to cover the meat. Cover Dutch oven and place in the oven.

Bake 2-1/2 to 3 hours, until the beef is tender. Check it periodically, adding stock as necessary to keep it moist.

Test to adjust salt and pepper. Serve with mashed potatoes or roasted root vegetables, and bottle of Munselle Vineyards Osborn Ranch Zinfandel wine.