

Cranberry Beef Stew

- Prep Time: 15 minutes
- Cook Time: 3 hours
- Total Time: 3 hours, 15 minutes
- Servings: 4

Ingredients:

- 1 1/2 pound Black Angus Beef Stew Meat
 - 1 teaspoon Stonemill Iodized Salt
 - 1 teaspoon Stonemill Ground Black Pepper
 - 2 tablespoons Carlini Vegetable Oil
 - 4 tablespoons Countryside Creamery Unsalted Butter
 - 1 teaspoon Stonemill Minced Garlic
 - 2 onions, diced
 - 6 stalks celery, diced
 - 4 tablespoons Baker's Corner All Purpose Flour
 - 32 ounces Chef's Cupboard Beef Broth
 - 3/4 cup Landshut Riesling
 - 6 ounces Southern Grove Dried Cranberries
 - 1 tablespoon Stonemill Parsley Flakes
 - 1/4 teaspoon Stonemill Ground Ginger*
 - 1 tablespoon orange zest
 - 2 dry bay leaves
 - 1/8 teaspoon Stonemill Ground Nutmeg*
 - 1 teaspoon Stonemill Ground Rosemary*
- *These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. Evenly season the stew meat with salt and pepper.
2. Pan sear the stew meat in the oil. Reserve.
3. In the same pan used for the stew meat, melt butter. Sauté the garlic, onion, and celery until translucent.
4. To make a roux: Stir the flour into the onion mixture and continue stirring for 2 minutes.
5. Slowly add the beef broth and Riesling while continuously stirring to prevent clumping.
6. Add the cranberries, parsley, ginger, orange zest, bay leaves, nutmeg, and rosemary. Return meat to the mixture. Bring to a boil. Reduce to a simmer, cover, and braise for 2-3 hours until the meat is tender.
7. Remove the bay leaves, season to taste with salt and pepper and enjoy.



Recipe Courtesy of:
ALDI Test Kitchen