

STUVET OKSEKØD: Danish Stew

Ingredients:

3 tablespoons butter
2 medium onions, chopped
3 tablespoons flour
2 1/2 pounds cubed chuck or bottom round steak
2 tablespoons vinegar
1 teaspoon salt
1/2 teaspoon pepper
3 cups beef broth or stock
1 1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon minced parsley
1/4 cup butter, softened
3 to 4 tablespoons water

Directions:

Sprinkle cubed steak with vinegar, salt and pepper. Set aside.
In Dutch oven with tight fitting lid, melt the butter, add the onions and cook slowly for about 10 minutes, allowing to brown slightly. Dredge the steak in the 3 tablespoons flour, and add to butter and onions. Continue to cook until meat loses its color and then add beef broth or stock and bring to boil, stirring.
Lower heat, cover and simmer for at least two hours. Add a little more broth if liquid cooks down too much. Mix 1 1/2 cup flour, baking powder, salt, and parsley. Cut in the softened butter.
Add water, a tablespoon at a time, and form into a ball of dough. Pinch off and roll into balls about 1/2 inch in diameter. Drop into stew, cover tightly and continue to cook over low heat for about 35 minutes.

Serves 4 generously