

Beef With Guinness

Beef With Stout The Only way to Cook Beef-sometimes add oysters!

Ingredients:

1/4 lb. Butter
1 pound beef chuck cut into 1x2 inch pieces
1 large sweet onion-sliced thin
bouquet garni: thyme, sage, parsley, bay leaf
1/4 teaspoon salt
1/4 teaspoon black pepper
1 cup beef stock
1 pint Guinness stout
4 medium potatoes(1 lb peeled)
2 tablespoons parsley, large manly sweet carrots.

Instructions:

Heat butter in skillet brown the beef in batches-set beef asside.
Cook onion in hot fat for 3 minutes-just softened, return meat to pan.
Add bouquet garni, salt, pepper, stock and stout and bring the mixture to a boil.
Cook stew uncovered in preheated 350 degree oven for about one hour.
Add potatoes and bake for 45 minutes till all is tender.
Add salt and pepper to taste.
Thicken sauce with butter and flour.
Garnish with parsley.