



RUSTIC BEEF STEW over CREAMY GARLIC POTATO PUREE

3 lbs. beef stew meat, 1-inch pieces
1 bottle red wine (approx. 3 cups)
1 yellow onion, sliced
3 cloves garlic, minced
zest of 1 orange
5 carrots, halved
3 sprigs fresh thyme
2 bay leaves
olive oil, for browning stew meat
kosher salt and freshly ground black pepper
6 oz. tomato paste
4 oz. whole pitted black olives, halved
4 ½ cups beef broth

Place the beef into a large container or freezer bag; add wine, onion, garlic, orange zest, carrots, thyme sprigs, and bay leaves. Let beef marinate for 18-24 hours.

Remove beef from marinade and pat dry with paper towels, reserving the marinade. Liberally season beef with kosher salt and freshly ground black pepper, to taste.

In a large Dutch oven, heat olive oil over medium high heat; when oil is hot, add meat, a few pieces at a time, browning off on all sides, working in batches. Remove browned meat to a plate as you go, keeping it warm.

Once all the beef is browned and removed, deglaze the pan by adding a bit of wine or broth to the pan, bringing up all the browned bits that are attached to the bottom as you stir. Add tomato paste and olives to the pan at this time and cook, over low heat, until tomato paste has turned from a bright, deep red to a nice brownish color, adding broth or wine as you go so that the tomato paste doesn't stick to the bottom of the pan too much.

Pour the reserved marinade and it's ingredients into the Dutch oven, along with the reserved stew meat, to the browned tomato paste and olives, stirring to combine; bring stew to a nice

boil, skimming away any foam that comes to the top. Reduce heat until stew is barely simmering, then add broth and cook, partially covered over low heat, for 2-3 hours. Stew may need to be thickened slightly with a little cornstarch slurry before serving. Serve stew over Creamy Garlic Potato Puree.

Creamy Garlic Potato Puree

6 large russet potatoes, peeled and quartered

½ - 1/3 cup heavy cream

4 cloves garlic, peeled and halved

kosher salt and freshly ground black pepper, to taste

Bring a large pot of salted water to a boil; add potatoes and cook until potatoes are very fork-tender.

Meanwhile, in a small sauce pan over low heat, warm cream and garlic to a low simmer, then remove from heat.

Drain potatoes well and place them into the bowl of a large food processor; add a bit of the warm cream and garlic and process potatoes, pulsing until very smooth, working in batches if needed. Season to taste with kosher salt and freshly ground black pepper. Serve potato puree as a bed for Rustic Beef Stew.

**Now You're Cookin',
Chef Alli**