



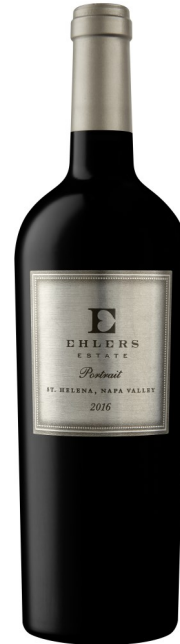
EHLERS

E S T A T E

STOUT AND PAPRIKA BEEF STEW

PAIR WITH 2016 PORTRAIT RED BLEND

2 POUNDS STEW MEAT CUT INTO 2-INCH PIECES
2 TBSP SMOKED PAPRIKA
1 TSP GROUND MUSTARD
2 TSP SALT
1 TSP PEPPER
4 TBSP OLIVE OIL
1 WHOLE MEDIUM ONION DICED
4 CLOVES OF GARLIC, MINCED
4 TBSP TOMATO PASTE
4 C BEEF STOCK
1 CAN (12 OZ) OF STOUT BEER
1 TBSP WORCESTERSHIRE SAUCE
4 WHOLE CARROTS, WASHED, PEELED, AND ROUGHLY SLICED
1 BUNCH OF RADISHES, WASHED AND HALVED
MINCED PARSLEY
GRATED PARMESAN CHEESE



1. MIX TOGETHER SPICES IN A LARGE BOWL. MIX IN STEW MEAT AND MARINATE FOR 2 HOURS UP TO OVERNIGHT.
2. HEAT OIL IN A LARGE, HEAVY-BOTTOM POT OVER MEDIUM HEAT. IN BATCHES, BROWN MEAT ON ALL SIDES AND SET ASIDE. ONCE COOL, CUT PIECES IN HALF.
3. ADD DICED ONIONS, COOK UNTIL SOFTENED, TWO OR THREE MINUTES. ADD GARLIC AND SAUTÉ UNTIL FRAGRANT.
4. ADD TOMATO PASTE, AND STIR UNTIL CARAMELIZED, THREE TO FIVE MINUTES.
5. ADD BEEF STOCK, BEEF, STOUT, AND WORCESTERSHIRE. STIR TO COMBINE, COVER AND SIMMER FOR 1 1/2 TO 2 HOURS. THE LIQUID SHOULD REDUCE AND THICKEN. ADD WATER IF IT GETS TOO THICK.
6. ADD CARROTS AND RADISHES, THEN COVER AND SIMMER FOR AN ADDITIONAL 30 MINUTES OR UNTIL VEGETABLES SOFTEN. IF YOU NEED TO ADD LIQUID, ADD A CUP OF HOT WATER AT A TIME.
7. TASTE AND ADJUST SEASONING. SERVE WITH A SPRINKLE OF GRATED PARMESAN CHEESE, AND PARSLEY AND CRUSTY BREAD. PAIR WITH 2016 PORTRAIT.