

Beef and Vegetable Stew

This hearty and thick Beef and Vegetable Stew is perfect for a cozy dinner. Tender beef chuck, a variety of vegetables, and chickpeas are simmered in a rich broth enhanced with Black Dragon Pearls tea and Rogue Hazelnut Brown Nectar (or Deschutes Black Butte Porter if Rogue is unavailable). The result is a deeply flavorful stew that warms you from the inside out.

PREP TIME: 20 minutes

COOK TIME: 2 hours 30 minutes

2 lbs beef chuck, cut into 1-inch cubes
1 med onion, chopped
2 cloves garlic, minced
2 med carrots, diced
2 stalks celery, diced
1 med potato, diced
1 C chickpeas, drained and rinsed
1 C pearl onions, peeled
1 C mushrooms, sliced
1 C Rogue Hazelnut Brown Nectar

4 C beef broth
2 T tomato paste
2 T olive oil
1 T butter
1 † dried thyme
1 † dried rosemary
1 † salt
1/2 † black pepper
1/4 C Black Dragon Pearls tea (brewed and cooled)

SEAR THE BEEF: In a large pot, heat olive oil and butter over med-high heat. Sear the beef cubes until browned on all sides. Remove and set aside.

SAUTÉ THE AROMATICS: Add onion and garlic to the pot, sauté until translucent.

ADD THE VEGETABLES: Add carrots, celery, potato, pearl onions, and mushrooms. Cook for 5-7 minutes until slightly tender.

DEGLAZE THE POT: Add the Oregon porter to deglaze the pot, scraping up any browned bits from the bottom.

SIMMER THE STEW: Return the beef to the pot. Add beef broth, tomato paste, thyme, rosemary, salt, pepper, and Black Dragon Pearls tea. Bring to a boil, then reduce heat and simmer for 1.5-2 hours until the beef is tender.

ADD CHICKPEAS: Stir in chickpeas and cook for an additional 10 minutes.