

K H A L E E S I ' S K O R N E R



Irish Beef Stew by Makinze Gore (delish) Delish.com



Traditionally an Irish stew is made with lamb, which you can totally do. We opted for beef chuck for simplicity and familiarity, but we think the Guinness and potatoes still qualify the stew as Irish. Whatever cut of meat you choose, this stew is absolutely delicious. Not too heavy, but still extremely filling. An [Irish Coffee](#) would be the perfect end to the meal.

Yields:
6 Servings

Prep Time:
15 minutes

Total Time:
1 hour and 10 min

INGREDIENTS

3 tbsp. extra-virgin olive oil, divided
2 lb. beef chuck stew meat, cubed into 1" pieces
Kosher salt
Freshly ground black pepper
1 Onion chopped
2 medium carrots, peeled and cut into rounds
2 stalks celery, chopped
3 cloves garlic, minced
3 medium russet potatoes, peeled and cut into large chunks
4 c. low-sodium beef broth
1 (16-oz) bottle Guinness
2 tsp. fresh thyme
Freshly chopped parsley, for serving

DIRECTIONS

1. In a large dutch oven over medium heat, heat 2 tablespoons oil. Season beef with salt and pepper, then add to pot and cook on all sides until seared, 10 minutes, working in batches if necessary. Transfer beef to a plate.
2. In same pot add remaining tablespoon oil and cook onion, carrots, and celery until soft, 5 minutes. Season with salt and pepper. Add garlic and cook until fragrant 1 minute.
3. Add beef back to dutch oven, then add potatoes, broth, beer, and thyme. Bring to a boil, then reduce heat to a simmer. Season with salt and pepper. Cover and let simmer until beef and potatoes are tender, 30 minutes.
4. Garnish with parsley before serving