



Black Hawk Stout and Beef Stew

Cooking Information

Serves: 8
Total Time: 3 hrs
Prep Time: 30 min
Oven Temp: 350°

Ingredients

- * 1 bottle (14.9-oz) Black Hawk Select Stout
- * 4 pounds beef chuck, cut into 1 1/2-inch cubes
- * 2 cans (6 oz each) tomato paste
- * 10 cloves garlic, sliced
- * 1/4 cup all-purpose flour
- * 2 1/2 pounds new potatoes, scrubbed
- * 2 boxes (10 oz each) frozen baby peas, thawed
- * 2 medium onions, cut into 1-inch pieces
- * 2 cans (14 1/2 oz each) beef broth
- * ----- Salt
- * ----- Ground pepper

Directions

1. Preheat the oven to 350 degrees fahrenheit. In a 6-quart heavy pot toss the beef with flour and stir in the tomato paste. Add the onions, garlic, Black Hawk Select Stout, and broth; season with salt and pepper. Cover and bring to a boil over medium heat stirring occasionally.
2. Place the pot into the oven and cook covered until the meat is fork-tender. Takes approximately 2 1/2 to 3 hours. Stir in the peas, and season with salt and pepper to your liking.

