

BEEF STEW WITH MUSHROOMS & MARSALA

- 2½ pounds lean stewing beef (round or chuck), cut in 1-inch cubes
- ½ cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoon finely ground fresh black pepper
- 3 tablespoons olive oil, divided
- 1 large onion, coarsely chopped
- 4 large carrots, peeled and cut into 1-inch pieces
- 3 celery stalks, sliced into ½-inch pieces
- ½ pound small mushrooms, cut into halves or quarters
- ½ teaspoon dried thyme
- 4 cloves garlic, minced
- 2 teaspoons brown sugar
- ¼ cup Marsala Wine or Dry Sherry
- 1 14½-ounce can beef broth
- 1 teaspoon red wine vinegar
- water
- 1 pound small red potatoes (or more if desired), cut into quarters
- 1 cup frozen peas, rinsed
- 2 tablespoons minced parsley

1. Rinse meat and pat dry.
2. Heat 1 tablespoon oil in large Dutch Oven over medium-high heat.
3. Add flour, salt, and pepper to a plastic bag and shake to mix well; add half the meat to the bag and shake to coat well.
4. Shake off excess flour and add meat to pan; cook about 3 to 5 minutes until the meat releases easily from the pan and is well browned on that side; turn the meat over and continue cooking until well browned on all sides; reduce heat if pan begins to smoke; remove meat from pan and set aside in a large bowl.
5. Add another 1 tablespoon of oil to pan; repeat steps 3 and 4 with the remaining half of the meat; add the cooked meat to bowl.
6. Add the remaining 1 tablespoon oil to the pan, then add the onions, carrots, and celery; cook over medium-high heat, stirring frequently, until veggies are soft and onion starts to brown, about 5 to 10 minutes.
7. Add the mushrooms and the thyme to the pan, stir to combine, and cook about 5 more minutes, stirring occasionally, until mushrooms release their liquid.
8. Add the minced garlic and the brown sugar to the pan, stir and cook about 1 minute or until you begin to smell the garlic.
9. Add 2 tablespoons of the flour remaining in the bag to the pan, and stir well to combine; cook about 2 minutes, stirring frequently.
10. Add Marsala or Sherry to pan and stir, scrapping the bottom of the pan to release any brown bits.
11. Add beef broth and vinegar to pan; add enough water to cover meat; bring to boil; if gravy is too thick, add additional water.
12. Reduce heat to low, cover pan, and simmer stew for about 2 hours, stirring occasionally; remove lid if stew is too thin.
13. About 45 minutes before the stew is done cooking; add potatoes, stir to combine, and continue cooking until potatoes are done.
14. Add peas and continue cooking until heated, about 3 to 5 minutes more.
15. Taste stew for seasoning and add salt and/or pepper if needed.
16. Add parsley to stew, stir to combine, and serve.