

Lincoln Beef Stew

...from the kitchen of Southern Charm Winery

ingredients

2-4 lbs. lean stew beef or chuck roast (cubed)
1/2 bottle Southern Charm Lincoln Red
1/4 cup soy sauce
1/4 cup worcestershire sauce
salt and pepper to taste
cooking oil / EVOO

1 lb. baby carrots, optional
1-2 large onions, peeled and diced, optional
3-4 large potatoes, peeled and diced, optional

directions

- * Mix Lincoln Red wine, soy sauce, worcestershire sauce, salt and pepper. Pour marinade over meat and refrigerate overnight.
- * Remove meat from marinade, reserving marinade.
- * Heat cooking oil in pan and sear meat on all sides.
- * Place meat in large stock pot. Add carrots and onions, if using. Add reserved marinade and enough water to cover the meat and veggies.
- * Add water and/or as needed to keep meat and veggies covered.
- * Cook approximately 1 hour. Add potatoes if using. Continue to cook 1 hour or until meat and potatoes are fork tender.