

Coal Miner's Dodder Irish Beef Stew

From the Kitchen of

Est. 2012
Parkway
BREWING CO.
Salem, Virginia

Ingredients

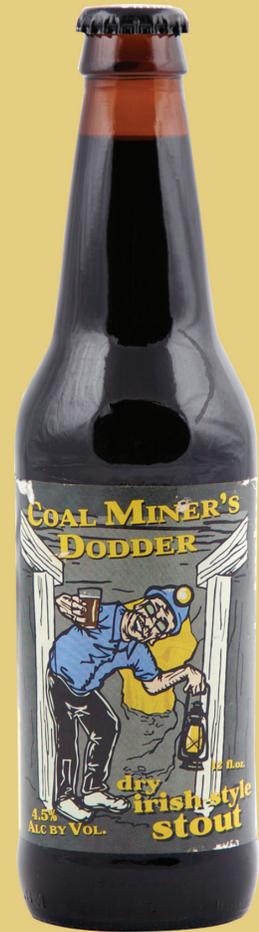
8 bacon strips, chopped	4 cups reduced-sodium beef broth
1/3 cup flour	1 cup Coal Miner's Dodder
1 teaspoon salt	2 bay leaves
1/2 teaspoon pepper	1 teaspoon dried thyme
3 pounds beef stew meat, cut into 1-inch cubes	1 teaspoon dried parsley flakes
1 pound whole fresh mushrooms	2 pounds Yukon Gold potatoes, cut into 1-inch cubes
3 medium leeks (white part only)	2 tablespoons cornstarch
2 medium carrots, chopped	2 tablespoons cold water
1/4 cup chopped celery	1 cup frozen peas
1 tablespoon olive oil	
4 garlic cloves, minced	
1 tablespoon tomato paste	

Directions

1. In a stockpot, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. In a large bowl, combine flour, salt and pepper. Add beef, a few pieces at a time, and stir around to coat. Brown beef in the bacon drippings in batches. Remove and set aside.

2. In the same pan, sauté the mushrooms, leeks, carrots and celery in olive oil until tender. Add garlic; cook 1 minute longer. Stir in tomato paste until blended. Add the broth, Coal Miner's Dodder, bay leaves, thyme, parsley and rosemary. Return beef and bacon to pan. Bring to a boil. Reduce heat; cover and simmer for 2 hours or until beef is tender.

3. Add potatoes. Return to a boil. Reduce heat; cover and simmer 1 hour longer or until potatoes are tender. Combine cornstarch and water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened. Add peas; heat through. Discard bay leaves.



Notes of espresso and milky chocolate on the nose meld with flavors of dark roasted grain to create a rich, creamy mouth-feel that ends with a dry, slightly bitter finish.