

Weekday Beef Stew

The secret to this stew's success is the balsamic vinegar, which adds complexity and brightens up the beefy, wine-rich broth.

Ingredients:

1-1/2 pounds beef stew meat, cut into 1-inch cubes
1/2 teaspoon salt, divided
6 tablespoons all-purpose flour, divided
1/2 teaspoon smoked paprika
1 tablespoon canola oil
3 tablespoons tomato paste
2 teaspoons herbes de Provence
2 garlic cloves, minced
2 cups dry red wine

2 cups beef broth
1-1/2 teaspoons minced fresh rosemary, divided
2 bay leaves
3 cups cubed peeled potatoes
3 cups coarsely chopped onions (about 2 large)
2 cups sliced carrots
2 tablespoons cold water
2 tablespoons balsamic or red wine vinegar
1 cup fresh or frozen peas
Additional fresh rosemary, optional

Directions:

In a small bowl, toss beef and 1/4 teaspoon salt. In a large bowl, combine 4 tablespoons flour and paprika. Add beef, a few pieces at a time, and toss to coat.

In a Dutch oven, brown beef in oil over medium heat. Stir in tomato paste, herbes de Provence and garlic; cook until fragrant and color starts to darken slightly. Add wine; cook until mixture just comes to a boil. Simmer until reduced by half, about 5 minutes. Stir in broth, 1 teaspoon rosemary and bay leaves. Bring to a boil. Reduce heat; cover and simmer until meat is almost tender, about 1-1/2 hours.

Add potatoes, onions and carrots. Cover; simmer until meat and vegetables are tender, about 30 minutes longer.

Discard bay leaves. In a small bowl, combine remaining 1/2 teaspoon rosemary, remaining 1/4 teaspoon salt and remaining 2 tablespoon flour. Add cold water and vinegar; stir until smooth. Stir into stew. Bring to a boil; add peas. Cook, stirring, until thickened, about 2 minutes. If desired, top with additional fresh rosemary.

