

Irish-Inspired Beef and Stout Stew

A hearty and flavorful stew featuring tender beef cooked in rich Guinness stout, perfect for a cozy evening.



Irish

140 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 lb beef stew meat, 1 tbsp olive oil, 1 onion, 2 carrots, 2 potatoes, 2 garlic cloves, 1 cup Guinness stout, 2 cups beef broth, 1 tbsp tomato paste, salt, pepper, fresh thyme, bay leaf

Steps

1

Heat olive oil in a large pot. 2. Sear beef until browned. 3. Add chopped onions, carrots, potatoes, and garlic. 4. Pour in Guinness, beef broth, and add tomato paste. 5. Season with salt, pepper, thyme, and bay leaf. 6. Simmer for 2 hours. 7. Serve hot.