

Slow – Cooker Red Wine Beef Stew

By Judy Kim Feb 13, 2020

If you need an excuse to get your slow cooker out, this is it! Let everything cook together for hours for the deepest, most satisfying beef stew you'll try. Don't skip searing the beef — it creates more deeply flavored meat that develops the flavor of the stew even further. Dish up a bowl, curl up on the couch with a spoon and a hunk of crusty bread, and you're absolutely SET.

INGREDIENTS

1. 3 lb. beef chuck, cut into 2" pieces
2. Kosher salt
3. Freshly ground black pepper
4. 2 tbsp. extra-virgin olive oil
5. 2 tbsp. butter
6. 1 2/3 c. dry red wine
7. 3 tbsp. tomato paste
8. 2 Yukon Gold potatoes, cut into 1" cubes
9. 3 carrots, chopped into 1" pieces
10. 3 celery stalks, chopped into 1" pieces
11. 2 onions, chopped into quarters
12. 1 c. chopped sun-dried tomatoes
13. 4 cloves garlic, minced
14. 1 large rosemary sprig
15. 2 c. low-sodium beef broth
16. 1 (28-oz.) can crushed tomatoes
Freshly chopped parsley, for garnish

DIRECTIONS

1. In a large mixing bowl, pat beef dry with a paper towel. Season generously with salt and pepper.
2. In a large skillet over medium-high heat, heat oil. Sear meat on all sides until golden brown with a crust, working in batches if necessary, about 10 minutes. Transfer meat to slow cooker.
3. Add butter and scrape pan with a wooden spoon to loosen all browned meat bits. Stir in red wine and tomato paste; simmer for 1 minute, then transfer to slow cooker.
4. Add potatoes, carrots, celery, onions, sun-dried tomatoes, garlic, rosemary, beef broth, and crushed tomatoes to slow cooker. Season with salt and cook on high until meat is tender, 4 to 5 hours.
5. Remove stalk of rosemary. Garnish with parsley before serving.



Photo by Parker Feierbach

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