

Hearty Napa Beef Stew with Red Wine

A hearty classic perfect for a busy lifestyle. Ideal for Instant Pot, crock-pot, or stove top cooking.

SERVES: 4-6

PREP TIME: 15 minutes

COOK TIME: 40 minutes Instant Pot, 4-5 hours crock-pot, 1½-2 hours stove top

TOTAL TIME: 55 minutes Instant Pot, 4¼-5¼ hours crock-pot, 1¾-2¼ hours stove top

INGREDIENTS

- 2 lbs. grass-fed beef chuck, cut into 1-1½" cubes
- 4 tsp. cornstarch or potato starch
- 1 Tbsp. GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub
- 2 Tbsp. grapeseed oil (+ 3 Tbsp. for stovetop cooking)
- 1 can 14 oz. stewed tomatoes or 4 fresh tomatoes, peeled and quartered
- 1 can 14 oz. diced tomatoes or 4 fresh tomatoes, peeled and diced ½" pieces
- 1 can 8 oz. tomato sauce
- 1 cup Gabrielle Collection Vertex Cuvée Red Wine Blend 621
- 5 Tbsp. GC Napa Valley Spice Blend: Hearty Stew Seasoning
- 2 garlic cloves, peeled and left whole
- 1 medium yellow onion, chopped into ¼" pieces
- 4 celery stalks, peeled, sliced into ½" pieces
- 4 large carrots, peeled and sliced into ¼" thick pieces
- 4 large Yukon Gold potatoes, peeled and cut ½" cubes
- 2 cups fresh green beans, cut 1" long pieces
- 2 whole GC Napa Valley Natural English Bay Leaves
- 2 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- ¼ cup fresh parsley, chopped
- Optional:** 1 box 16 fl. oz. beef broth, low sodium
- Optional:** 1 lb. wide noodles



TO PREPARE

- Place beef cubes in a large bowl. Add cornstarch and Pink Peppercorn Rosemary Steak Rub. Mix until evenly coated.
- Heat 2 Tbsp. grapeseed oil in a large skillet over medium-high heat. Sear beef cubes on all sides until browned, about 7-10 minutes. Remove pan from heat.
- **Instant Pot and Crock-Pot Option:**
 - Add to Instant Pot or crock-pot the following: tomatoes, tomato sauce, Vertex Cuvée Red Wine, Hearty Stew Seasoning and stir. Add garlic, onion, celery, carrots, potatoes, green beans, English Bay Leaves, seared beef cubes and stir.
 - Turn Instant Pot on "Meat/Stew" mode for 40 minutes. May leave on "warm" for up to 4 hours before serving. If using a crock-pot, cook covered on High for 4-5 hours or Low for 8-9 hours until meat is tender. Remove bay leaves before serving.
- **Stovetop Option:**
 - Heat 3 Tbsp. grapeseed oil in a 4-quart cooking pot over medium-high heat. Add onion, celery, carrots, and Hearty Stew Seasoning. Sauté 5 minutes. Add tomatoes, tomato sauce, Vertex Cuvée Red Wine, potatoes, green beans, English Bay Leaves, seared beef cubes and stir. Bring to a simmer and cover with tight fitting lid. Simmer over low heat for 1½-2 hours, stirring occasionally to avoid stew from sticking to bottom of pot, especially near end of cooking. It may be necessary to add a little more liquid (such as wine, water, or beef broth) towards the end of cooking. Remove bay leaves before serving.

TO SERVE

Ladle stew into bowls. Drizzle 1 tsp. Savory Extra Virgin Olive Oil over the top of each serving to accent stew flavors followed with 1-2 tsp. chopped parsley. Serve a hearty-style bread or our Crostini for dipping into the rich stew sauce.

Leftovers freeze well.

Optional: Ladle a serving of stew over top of buttered noodles.

(RECIPE CONTINUED ON BACK)

WINE PAIRING

Gabrielle Collection Vertex Cuvée Red Wine Blend 621, North Coast

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- 2 lbs. grass-fed beef chuck
- 1 can 14 oz. stewed tomatoes or 4 fresh tomatoes
- 1 can 14 oz. diced tomatoes or 4 fresh tomatoes
- 1 can 8 oz. tomato sauce
- 1 garlic bulb
- 1 medium yellow onion
- 1 bunch celery
- 1 bunch carrots
- 4 large Yukon Gold potatoes
- 8 oz. fresh green beans
- 1 bunch fresh parsley
- Optional: 1 box 16 fl. oz. beef broth, low sodium
- Optional: 1 French baguette
- Optional: 1 lb. wide noodles

FROM YOUR PANTRY

- Cornstarch or potato starch
- 1 bottle grapeseed oil

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

- GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub 2 oz tin
- GC Napa Valley Spice Blend: Hearty Stew Seasoning 2 oz tin
- GC Napa Valley Natural English Bay Leaves .2 oz pouch
- GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil 250 ml

WINE IN RECIPE

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