

Irish Beef Stew

★★★★☆

I got this recipe from a friend who recently vacationed in Ireland. This is one of my favorite easy dinners! The stout beer really adds a great flavor.

Prep: 30 mins

Cook: 6 hrs

Total: 6 hrs 30 mins

Servings: 8

Yield: 8 servings

Recipe for St. Patrick's Day

Ingredients

2 tablespoons olive oil
3 tablespoons all-purpose flour
2 pounds beef chuck, cut into 1 1/2-inch cubes
1 pound carrots, peeled and cut into 1-inch chunks
6 large potatoes, peeled and cut into large chunks
1 white onion, cut into large chunks
2 cloves garlic, minced
2 cups beef broth
1 (6 ounce) can tomato paste

Directions

Step 1

Heat the oil in a large skillet over medium heat. Toss beef cubes with flour to coat, then fry in the hot oil until browned. Place the carrots, potatoes, onion and garlic in a large slow cooker. Place the meat on top of the vegetables. Mix together the beef broth and tomato paste and pour into the slow cooker along with the beer.

Step 2

Cover and cook on High for 6 hours or Low for 8 hours. During the last hour before serving, dissolve the cornstarch in cold water and then stir into the broth. Simmer on the High setting for a few minutes to thicken.