



Beef and Mushroom Stew



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Introduction

Beef and mushroom stew is a comforting dish that warms both the heart and soul. This hearty recipe combines tender beef chunks with earthy mushrooms, slowly simmering to create a rich, flavorful broth. Perfect for colder days or whenever you're craving a wholesome meal, this stew is simple enough for a weeknight dinner yet impressive enough for a special occasion.

Detailed Ingredients with measures

- Beef chuck, cut into cubes: 2 pounds
- Fresh mushrooms, sliced: 8 ounces
- Onion, diced: 1 medium
- Carrots, sliced: 2
- Garlic, minced: 3 cloves
- Beef broth: 4 cups
- Red wine: 1 cup
- Olive oil: 2 tablespoons
- Thyme, dried: 1 teaspoon
- Bay leaf: 1
- Salt and pepper: to taste
- Fresh parsley, chopped (for garnish): optional

Prep Time

Prep time for this heavenly stew is approximately 15 minutes. This includes chopping the vegetables, preparing the beef, and gathering all the ingredients.

Cook Time, Total Time, Yield

The cook time is about 1.5 to 2 hours, allowing the flavors to meld beautifully. The total time for the entire process will be around 2 to 2.5 hours. This recipe yields approximately 6-8 servings, making it ideal for a family meal or leftovers throughout the week.



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Detailed Directions and Instructions

Step 1: Prepare the Meat

Cut the beef into chunks, ensuring uniform size for even cooking.

Step 2: Sear the Beef

In a large pot, heat olive oil over medium-high heat. Add the beef in batches, avoiding overcrowding, and sear on all sides until browned. Remove and set aside.

Step 3: Sauté the Mushrooms

In the same pot, add more olive oil if necessary. Add the mushrooms, sautéing until browned and their moisture has released. Remove and set aside with the beef.

See also Creamy Garlic Sauce Baby Potatoes

Step 4: Cook the Aromatics

Add onions and garlic to the pot. Sauté until the onions become translucent and fragrant.

Step 5: Combine Ingredients

Return the beef and mushrooms to the pot. Stir in tomato paste, bay leaves, and thyme. Mix thoroughly to combine.

Step 6: Add Liquid

Pour in the beef broth and red wine. Bring to a boil, scraping the bottom to loosen any browned bits.

Step 7: Simmer the Stew

Reduce the heat to low, cover the pot, and let the stew simmer for 1.5 to 2 hours, or until the beef is tender.

Step 8: Thicken the Stew (Optional)

If desired, mix a tablespoon of cornstarch with water and add it to the stew during the last 10 minutes of cooking to thicken.

Step 9: Final Seasoning

Taste and adjust the seasoning with salt and pepper before serving.

Notes

Note 1: Beef Cuts

Use cuts like chuck or brisket for a tender result; avoid lean cuts that may dry out.

Note 2: Wine Substitute

If you prefer not to use wine, substitute with an equal amount of beef broth or stock.

Note 3: Vegetable Variations

Feel free to add vegetables such as carrots or potatoes to enhance the stew's flavor and texture.

Note 4: Storing Leftovers

Store leftovers in an airtight container in the refrigerator for up to three days, or freeze for longer preservation.

Note 5: Reheating

Reheat gently on the stovetop, adding a little broth if the stew has thickened too much.



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Cook techniques

Using a Dutch Oven

Using a Dutch oven is beneficial for this stew as it distributes heat evenly, allowing for perfect browning of the beef and gentle simmering of the ingredients.

See also [Lava Pudding](#)

Brown the Meat

Browning the meat in batches ensures that each piece gets a nice sear,

which enhances the overall flavor of the stew.

Sautéing Aromatics

Sautéing onions and garlic before adding other ingredients helps to release their natural flavors, making the stew aromatic and flavorful.

Deglazing the Pan

Deglazing the pan with broth or wine after browning the meat helps to lift the flavorful bits stuck to the bottom, which adds depth to the stew.

Slow Cooking

Allowing the stew to simmer slowly for an extended period helps to tenderize the meat and meld the flavors of all ingredients.

Thickening the Stew

If a thicker consistency is desired, you can create a slurry with cornstarch or flour and water to stir in during the last cooking stages.

Resting the Stew

Letting the stew rest for a short while after cooking allows the flavors to settle and improves the overall taste.

FAQ

Can I use other types of meat for the stew?

Yes, you can substitute beef with lamb, pork, or even chicken, but cooking times may vary.

How can I make this stew vegetarian?

To make a vegetarian stew, replace the meat with hearty vegetables and legumes, and use vegetable broth.

Can I prepare this stew in advance?

Absolutely! Stews often taste better the next day, so you can make it ahead of time and store it in the fridge or freezer.

What can I serve with beef mushroom stew?

Common sides include crusty bread, mashed potatoes, or a simple green salad.

How long can I keep the leftovers?

Leftovers can be stored in the refrigerator for up to 3-4 days or frozen for a couple of months.

See also Pillsbury Biscuit Garlic Butter Cheese Bombs



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Conclusion

The beef and mushroom stew is a hearty and comforting dish that showcases rich flavors and tender ingredients. Perfect for a family meal, it warms the soul and brings everyone together. By following the simple preparation steps, you can create a delicious meal that is both satisfying and nourishing.

More recipes suggestions and combination

Vegetable and Bean Stew

Combine a variety of seasonal vegetables and hearty beans for a nutritious and filling vegetarian stew that's packed with flavor.

Chicken and Mushroom Risotto

Replace the beef with chicken and elevate your dinner with a creamy risotto that incorporates the earthy flavors of mushrooms.

Beef Stroganoff

Transform your beef into a classic stroganoff by adding sour cream and serving it over egg noodles for a comforting twist.

Lamb and Root Vegetable Stew

Explore different meats by using lamb and adding root vegetables like carrots and parsnips for an aromatic stew.

Mushroom and Barley Soup

For a lighter alternative, create a soup with mushrooms and barley, perfect for a quick lunch or a starter for dinner.



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