



# 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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