



Beef Stew with Potatoes

DIRECTIONS

1. In a large pot, cook beef cube with oil until brown. Recommended power level 7-8.
2. Pour the beef stock and wine into pot and cook.
3. When the pot begins to boil, add potatoes, carrots, celery, onion, rosemary, parsley and pepper.
4. Bring to a boil again. Go to step 2 to continue cooking.
5. Reduce power level: Simmer
6. Cover and simmer for 1 hour.
7. Dissolve cornstarch in $\frac{1}{4}$ cup of cold water and stir into stew.
8. Cover and simmer for 30 minutes.
9. When cooking is finished, turn off the burner.

Tip: Serve stew along with egg noodles, polenta or a thick-cut baguette.

PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power lever 7-8

COOK TIME

100-120 minutes

INGREDIENTS

- 2 lbs. cubed beef stew meat
- 3 Tbsp. vegetable oil
- 4 cups beef stock
- 2 cups red wine
- 1 tsp. each of dried rosemary and parsley
- $\frac{1}{2}$ tsp. ground black pepper
- 3 large potatoes, peeled and cubed
- 4 carrots, cut into 1-inch pieces
- 1 large onion, chopped
- $\frac{1}{4}$ cup flour to thicken the stew

SERVES 4

