

## Mahogany Beef Stew With Red Wine And Hoisin Sauce

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### Ingredients

SERVINGS: 6

4 tablespoons olive oil

3 1/2 pounds boneless beef  
chuck roast, trimmed, cut into  
2 1/2-inch pieces

3 1/2 cups chopped onions

2 cups Cabernet Sauvignon

1 14.5-ounce can diced  
tomatoes with Italian herbs,  
undrained

1/2 cup hoisin sauce (available  
at Asian markets and in the  
Asian foods section of some  
supermarkets)

2 bay leaves

1 pound slender carrots,  
peeled, cut diagonally into  
1-inch lengths

1 tablespoon cornstarch mixed  
with 1 tablespoon water

2 tablespoons chopped fresh  
parsley

### Preparation

Heat 2 tablespoons oil in heavy large pot over high heat. Sprinkle meat with salt and pepper. Add meat to pot; sauté until brown on all sides, about 10 minutes. Push meat to sides of pot. Reduce heat to medium; add 2 tablespoons oil to pot. Add onions; sauté until golden brown, about 15 minutes. Mix meat into onions. Add 1 cup wine, tomatoes with juices, hoisin sauce, and bay leaves. Bring to boil.

Reduce heat to low, cover pot and simmer 45 minutes, stirring occasionally. Add carrots and 1 cup wine. Cover; simmer ~~60~~ <sup>65</sup> 90 minutes, stirring occasionally. Uncover, increase heat to high; boil until sauce is slightly thickened, stirring occasionally, about 15 minutes longer. Reduce heat to medium, add cornstarch mixture and simmer until sauce thickens, stirring occasionally, about 8 minutes. Discard bay leaves. Season stew with salt and pepper. (Can be made 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and keep refrigerated. Bring to simmer before serving, stirring occasionally.) Transfer stew to large bowl. Sprinkle with parsley; serve.

Recipe by Rozanne Gold

Photograph by Pornchai Mittongtare

- Do beef in two parts
- mix onions solo
- Add in wine, hoiso + mix
- move - in beef last (include juice from beef)