



**GUINNESS
STOREHOUSE**

**BEEF & GUINNESS® STEW
WITH CHAMP POTATO**





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Ingredients for 4 people

200ml of GUINNESS® Foreign Extra Stout

400g stewing diced beef

1 medium onion - diced

1 large carrot - diced

1 large celery - diced

1 large parsnip - diced

1 Litre of thick beef stock

Sprigs of fresh thyme & rosemary

Champ potato (creamed mash potato & spring onion)

Method

Stir fry the beef, add the vegetables & cook till tender, then pour the GUINNESS® & reduce by half. Add the beef stock and herbs and simmer very slowly for between an hour and an hour and a half. Serve with the champ potato & honey roast carrot & parsnip.

Tip: This stew is always better made one day in advance!

To learn more about Guinness and Food,
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