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Photograph by Dan Goldberg

SERVES 6

TIME 20 minutes prep, plus 2 hours to cook

2 medium onions, peeled and quartered lengthwise  
 1/4 cup butter  
 1 tbsp. minced fresh ginger  
 1 tbsp. ground paprika  
 1 tsp. *each* ground cumin and fenugreek (optional)  
 1/2 tsp. *each* ground turmeric, cinnamon, cardamom, and cayenne  
 1/4 tsp. *each* ground cloves and allspice  
 1 can (14 1/2 oz.) crushed tomatoes in purée 1/4 cup dry red wine  
 2 1/2 lbs. boned beef chuck, fat trimmed, cut into 3/4-in. chunks  
 Salt

1. In a food processor, pulse onions until very finely diced (almost puréed).

2. Melt butter in 4- to 5-qt. saucepan over medium-high heat. Add onions and cook, stirring often, until browned, about 10 minutes.

3. Add ginger, paprika, cumin, fenugreek, turmeric, cinnamon, cardamom, cayenne, cloves, and allspice; stir until fragrant, about 1 minute. Add tomatoes, wine, and beef; bring to a simmer, then cover, reduce heat, and simmer, stirring occasionally, until beef is very tender when pierced, about 2 hours. Add salt to taste.

PER SERVING 400 cal., 50% (198 cal.) from fat; 38 g protein; 22 g fat (10 g sat.); 11 g carbo (1.6 g fiber); 336 mg sodium; 144 mg chol.

**THIS RECIPE WAS CREATED SPECIALLY TO SERVE WITH...**

[2006 14 Hands Merlot, Washington State,](#)  
[750ml](#)

**\$12.00**

**Sunset**  
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