



Dionne paired with Hearty Beef Stew

Dionne Wine Notes:

A full-bodied red, highly fruit-forward with a blackberry nose and palate, accented by hints of smoke and earthiness. Best paired with hearty stews, roasts, meat dishes, and tomato-based recipes.

Pairing Recipe:

Hearty Beef Stew

Ingredients:

- 3 lbs beef chuck, cut into 1" chunks
- 2 tbsp olive oil
- 2 tsp sea salt & black pepper
- 1/3 cup chickpea flour
- 5 carrots (2 quartered, 3 sliced 1/2")
- 2 celery ribs, quartered
- 1 medium yellow onion, quartered
- 10 garlic cloves, peeled
- 2 tbsp tomato paste
- 1/4 cup balsamic vinegar
- 1 1/2 cups dry red wine (or beef broth)
- 1 bay leaf
- 4 thyme sprigs
- 4 cups beef broth (low sodium)
- 2 lbs red or Yukon potatoes, chopped
- 7 cremini mushrooms, quartered

Instructions:

1. Preheat oven to 350°F.
2. Heat oil in a large pot. Season beef with salt and pepper, coat with flour, and brown in batches. Set aside.
3. Reduce heat to medium; add carrots, celery, onion, and garlic. Cook 10-15 min until browned.
4. Stir in tomato paste and balsamic vinegar; cook 1-2 min. Add wine, bay leaf, and thyme; simmer 5 min.
5. Return beef and juices with broth. Cover and braise in oven 2-2 1/2 hours until tender.
6. Remove meat and herbs. Blend remaining stew and return beef to pot.
7. Add potatoes, carrots, and mushrooms; add just enough broth to cover.
8. Simmer 40-60 min until vegetables are tender.