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Steve's Belgian Beef Stew

Ingredients

2 lbs. (907 grams) Top sirloin, cubed.
12 ounces (355 ml) beef stock
12 ounces (355 ml) dark beer
1 Tablespoon (15 ml) salt (to taste)
Black pepper to taste
3 Tablespoons (45 ml) flour
1 large onion, thinly sliced
2 cloves garlic, chopped
2 bay leaves
3 Tablespoons (45 ml) brown sugar
1/2 teaspoon (5 ml) dried thyme
1/4 pound (113 grams) bacon
Scallions, finely chopped for garnish



Steve's Belgian beef stew

Directions

1. Fry bacon until crisp. Set aside to drain. Reserve fat in skillet.
2. Brown cubed beef in bacon fat. Remove to oven-proof baking dish.
3. Fry onions in remaining fat until they become soft and begin to take on color. Remove to oven-proof baking dish.
4. Dust flour over meat and onion mixture. Stir to coat thoroughly.
5. Add remaining ingredients.
6. Place oven-proof baking dish in 350 F (177 C) degree oven for 1 to 1.5 hours until meat is tender.

Serve over egg noodles, rice or new potatoes.

Garnish with chopped scallions and crumbled bacon.

Enjoy with your favorite Belgian Homebrew!