

Chili for chilly nights!

Ingredients:

2 tablespoons olive oil
2 pounds Gallery on the Farm top sirloin steak, diced
Kosher salt and freshly ground black pepper, to taste
1 medium sweet onion, diced
2 large carrots, peeled and diced
2 celery ribs, diced
3 cloves garlic, minced
3 tablespoons all-purpose flour
2 tablespoons tomato paste
1/2 cup dry red wine
2 1/2 cups beef stock (you can make your own with our beef bones)
4 sprigs fresh thyme
2 bay leaves
1 large potato, peeled and cut in 1/2" chunks
2 tablespoons chopped fresh parsley leaves



Directions:

Heat olive oil in a large stockpot over medium heat. Season steak with 1 teaspoon salt and 1 teaspoon pepper. Working in batches, add steak to the stockpot and cook, stirring occasionally, until evenly browned; set aside.

Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 4 minutes.

Add garlic and cook, stirring occasionally, until tender and browned, about 4 minutes.

Whisk in flour and tomato paste until lightly browned, about 1 minute.

Stir in wine, scraping any browned bits from the bottom of the stockpot.

Stir in beef stock, thyme, bay leaves and steak. Bring to a boil; reduce heat and simmer until beef is very tender, about 30 minutes.

Stir in potato; simmer until potatoes are just tender and stew has thickened, about 20 minutes.

Remove and discard thyme sprigs and bay leaves. Stir in parsley. Enjoy!