



Guinness Irish Stew

2 lbs venison trimmed and chopped into ½ inch cubes
1 yellow onion diced
3 carrots diced
3 celery ribs diced
1 Tbsp fresh chopped garlic
1 bottle Guinness Beer
4 quarts beef stock
2 lbs Yukon Gold potatoes diced in ½ inch cubes
1 bay leaf
1 Tbsp Thyme fresh chopped
1 Tbsp Parsley fresh chopped
Salt & fresh ground pepper

In a large heavy bottomed pan sauté onions, carrots and celery in a little bit of butter. Cook for 3 to 4 minutes then add in the venison and continue to cook for 5 to 6 minutes. Add garlic and the bottle of Guinness, letting the beer simmer and reduce down by a fourth then add in the beef stock, thyme, bay leaf, parsley and potatoes, bring to a boil for a minute and reduce heat to a simmer until the potatoes are fork tender. Season with salt and pepper and thicken with roux or slurry if desired.