

Buckeye Beef, Beer & Barley Stew



Makes 4 servings

3T butter

1 leek, chopped

2 celery stalks, chopped

1 onion, chopped

1 1/2pound beef stew meat

6c beef stock

2 cans dark beer

2/3c pearl barley

1/4c parsley, chopped

1 bay leaf

1/2t thyme

1 large potato, diced

salt and pepper

Melt butter in large soup pot. Sauté leek, celery, onion and beef stew over low heat for about 20 minutes, stirring occasionally.

Add beef broth, beer and barley. Bring to boil, add parsley, bay leaf, thyme and salt and pepper. Cover and simmer about 2 1/2hours.

Add potato. Cover and simmer for 30~40 minutes. Remove bay leaf and cook an additional 10~15 minutes.

Prepare Ahead Tip

Make the day before adding everything except the potato. Keep refrigerated until ready to finish. Add potato, simmer 30~40 minutes.

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