

Classic, Hearty Beef Stew: Slow-Simmered Comfort Food Recipe

Classic, Hearty Beef Stew: Slow-Simmered Comfort for Your Soul!



OVEN
325°F

TIME
3 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 2 lbs beef chuck, cut into 1½-inch cubes (stew meat)
- 2 tablespoons all-purpose flour (for dredging beef)
- Salt and black pepper, to taste
- 2 tablespoons olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 4 carrots, peeled and chopped (into 1-inch pieces)
- 3 potatoes, peeled and diced (into 1-inch cubes, Russet or Yukon Gold)
- 2 celery stalks, sliced (into ½-inch pieces)
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 4 cups beef broth (low sodium preferred)
- 1 cup red wine (optional, dry red like Cabernet Sauvignon or Merlot; or use extra beef broth)
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Fresh parsley, chopped (for garnish)

Swaps and Notes:

Beef Chuck: This cut is ideal for stewing due to its marbling and connective tissue, which breaks down into gelatin, making the stew tender and rich. Cut into uniform 1½-inch cubes for even cooking.

Flour: Dredging the beef in flour helps create a nice crust during browning and thickens the gravy.

Red Wine: A dry red wine adds wonderful depth and complexity. If omitting, use an equal amount of beef broth, but the flavor will be slightly different.

Vegetables: The carrots, potatoes, onion, and celery form a classic aromatic base. You can add other root vegetables like parsnips or turnips, or even mushrooms.

Tomato Paste: Don't skip caramelizing the tomato paste; it adds significant umami and depth to the gravy.

Herbs: Dried thyme and rosemary are classic for beef stew. Fresh herbs can be used, but use about 3x the amount, or add fresh at the end.

Worcestershire Sauce: Adds a subtle tang and umami boost.

Directions:

Prepare & Dredge Beef: In a large bowl, toss the beef chuck cubes with the all-purpose flour, and season generously with salt and black pepper until all pieces are lightly coated.

Brown Beef: In a large Dutch oven or heavy-bottomed pot with a tight-fitting lid, heat 2 tablespoons olive oil over medium-high heat until shimmering. Add the beef in batches if necessary, ensuring not to overcrowd the pot. Brown the beef on all sides until well seared and a good crust forms. This step is crucial for developing deep, rich flavor.

Transfer the browned beef to a plate and set aside.

Saut  Aromatics: In the same pot (don't clean it! The browned bits on the bottom are called "fond" and are packed with flavor), add the chopped onion and minced garlic. Saut  for 2-3 minutes until softened.

Add Veggies & Tomato Paste: Stir in the tomato paste with the softened onion and garlic. Cook for another 1-2 minutes, stirring constantly, allowing the tomato paste to darken slightly. Then, add the chopped carrots, diced potatoes, and sliced celery stalks. Cook for another 3-4 minutes, stirring occasionally, to lightly brown the vegetables.

Return Beef & Add Liquids/Herbs: Return the seared beef to the pot. Pour in the beef broth and red wine (if using). Add the Worcestershire sauce, bay leaves, dried thyme, and dried rosemary. Stir everything well to combine, ensuring the beef is mostly submerged in the liquid.

Simmer: Bring the mixture to a boil, then immediately reduce the heat to low. Cover the pot tightly with its lid and simmer gently for 2 to 2½ hours, or until the beef is incredibly fork-tender and the vegetables are cooked through.

Alternatively, you can braise in a 325°F (163°C) oven for the same amount of time, which often provides more even heat.

Discard Bay Leaves & Adjust Seasoning: Discard the bay leaves from the stew. Taste and adjust seasoning with additional salt and pepper if needed.

Garnish & Serve: Ladle the hearty beef stew into bowls. Garnish with fresh chopped parsley for a pop of color and freshness before serving.

Tips for Success:

DIRECTIONS

- 1. Making :** Classic Beef Stew involves a few initial steps, then mostly hands-off simmering for a truly comforting meal!
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9. **Garnish & : Serve:** Ladle the hearty beef stew into bowls. Garnish with fresh chopped parsley for a pop of color and freshness before serving.
10. **Tips for Success: Sear Beef Well:** Don't rush this step! Browning the beef creates a flavorful crust (Maillard reaction) that is essential for deep stew flavor.
11. **Don't : Overcrowd:** Brown beef in batches to ensure searing, not steaming.
12. **Deglaze:** After sautéing the aromatics, make sure to scrape up all the browned bits from the bottom of the pot when adding the liquids; this adds incredible flavor to your gravy.
13. **Low & : Slow:** The key to tender beef stew is patience. A long, gentle simmer allows the connective tissues to break down, resulting in fall-apart meat.
14. **Check for : Tenderness:** The beef should be easily shredded with a fork when done.
15. **Rest (Optional):** Letting the stew sit for 10-15 minutes off the heat before serving can allow flavors to deepen further.
16. **Serving Suggestions and Pairings:** This Classic, Hearty Beef Stew is a complete meal in a bowl, perfect for a cozy dinner! It pairs wonderfully with:
 17. Crusty bread or dinner rolls for soaking up the delicious gravy.
 18. A simple side of mashed potatoes (if not already included in the stew) or creamy polenta.
 19. A light green salad to cut through the richness.
20. For other comforting beef dishes, you might also enjoy my Braised Oxtails or my Slow Cooker Beef Brisket with BBQ Sauce for tender, fall-apart meat.
21. **Storage and Leftover Tips:** Beef stew often tastes even better the next day as the flavors continue to meld! Store leftovers in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of beef broth or water if the gravy has thickened too much. You can also microwave individual portions. Beef stew freezes exceptionally well for up to 3 months; thaw in the refrigerator overnight before reheating.
22. **More Recipes You Will Love:** If you loved the tender beef and comforting flavors of this stew, here are a few more fantastic savory recipes that I think you'll absolutely love:
 23. For another soulful, slow-cooked dish, check out my This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.

24. If you're a fan of quick and flavorful beef dishes, my Chinese Pepper Steak is a must-try.
25. For a comforting, one-pan meal, my : Cheesy Ground Beef Rice Casserole is a great option.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-hearty-beef-stew-slow-simmered-comfort-food-recipe/>