



Locals Choice Club

Recipes for Pairing with Locals Choice
Club March 2007 Selections

To be paired with *Ramazzotti Syrah*

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Hearty Beef Stew

Recipe by Norma Ramazzotti of Ramazzotti Winery

1-½ lbs. Cubed beef
Flour
Salt & pepper
Olive oil
1 clove garlic, minced
Small can beef broth
½ c. Syrah wine
1 tsp mustard and/or horseradish
½ tsp. crushed dried thyme
1 bay leaf
5 cups assorted fresh vegetables cut into pieces
(potatoes, carrots, celery, turnips, mushrooms,
onions, green peppers, parsnips)
French bread
Ramazzotti Syrah

Shake 1-1/2 pounds cubed beef with a mixture of flour, salt & pepper in a plastic or paper bag.

Cook meat in a little hot oil until browned

Add a clove of minced garlic, a small can of beef broth & ½ cup of Syrah wine.

Stir in a teaspoon of mustard or horseradish, ½ teaspoon of crushed dried thyme & a bay leaf.

Bring to boiling; reduce heat & simmer, covered, for about an hour.

Add about 5 cups of raw vegetables (combination of any fresh vegetables, pared & cut up; such as potatoes, carrots, celery, turnips, mushrooms, onions, green peppers, parsnips, etc.)

Season with ½ teaspoon salt & a dash of pepper.

Cover & simmer until vegetables are tender, about another hour. If desired, thicken stew by stirring in a mixture of 1-2 tablespoons of flour dissolved in about twice as much water. Cook & stir until bubbly.

Serve with French bread (or in round bread bowls) & Ramazzotti Syrah & enjoy on a cold, rainy evening!

