



## **Gordon Biersch Maibock Braised Beef Stew**

olive oil

2 ½ lbs stew meat (beef, pork or lamb), sliced in 1-2 inch cubes

2 cloves garlic, chopped

1 large onion, peeled and chopped in eighths or 25 boiling onions, peeled

2 large carrots, cut into 1-inch chunks

1 turnip, peeled and cut into eighths

2 rutabaga, peeled and cut into eighths

10 Yukon Gold Potatoes

1 bottle Gordon Biersch Maibock

1 pint veal or chicken stock

6 oz tomato paste

1 bouquet garnish of rosemary, thyme, bay leaves and marjoram

Sear the beef over high heat to brown the sides. Do this in a very hot skillet and not more than 1 pound at a time. Place the meat in a large pot as each batch is complete. Add all of the ingredients into the pot and bring to a boil. Reduce heat to a simmer and let it stew for at least 1 hour. Serve in hollowed out sourdough round bread bowls.