



VANILLA PORTER BRAISED BEEF

Ingredients:

3 lbs. boneless beef shoulder
2 tbsp. vegetable oil
1 tsp. each of fresh herbs - parsley, rosemary, thyme
1/2 tsp. of your choice of "winter warming" spices - all spice (or cloves, coriander, or cardamom)
1 1/2 cups white onion, medium diced
3/4 cups carrot, medium diced
3/4 cups celery, medium diced
1/2 bulb garlic, minced
2 1/4 cups Breckenridge Brewery Vanilla Porter
2 1/4 cups beef stock
3 bay leaves

(Serves up to 4)

Braised Beef Directions:

- Cut beef into uniform pieces, about 6 inches each. Remove any excess fat. Generously season beef pieces with salt, pepper, fresh herbs, and warming spices.
- Preheat oven to 350°F
- Begin heating an oven-proof braising pan over medium heat. Add oil to the hot pan and sear the beef on all sides. Take care not to crowd the pan. After the meat has seared on all sides, remove from pan.
- Using the same pan, add the celery, carrots, and onion. As the veggies caramelize, begin to scrape the bottom of the pan. Cook for 5 minutes.
- Add the garlic, and cook for an additional 3 minutes.
- Deglaze the pan with the Vanilla Porter and beef stock, making sure to scrape the brown bits from the pan.
- Add the beef pieces back into the pan. Add bay leaves and bring to a simmer. The meat should be covered with the liquid.
- Turn off heat, and cover the pan tightly with tinfoil.
- Place the pan in the oven and cook until the meat is tender, ~5-6 hours.
- Reserve the braising liquid to serve with the meat.
- Serve with your favorite side and enjoy!



