

Savory Stew

2 pounds beef stew or boneless lamb, cut into 1 inch cubes	1¼ pounds turnips, peeled, cut into ½ inch dice
Olive Oil	2 Tbsp. butter
6 Tbsp. all-purpose flour	1 (15 ounce) can tomato puree
1¼ tsp. TNG® Savory Beef Rub, divided	1 pint stout beer (Guinness)
1 (8 ounce) package, mushrooms, sliced	3 bay leaves
1 large onion, cut into ½ inch dice	Kosher salt, black pepper
3 ribs celery, cut into ½ inch dice	3 Tbsp. flat-leaf parsley, chopped

Combine flour and 1 tsp. Savory Beef Rub on a plate. Coat a wide, large heavy-bottomed pot with oil and heat over high heat. Coat half of the meat cubes with the flour mixture. Add immediately to the hot oil and brown well on all sides. When the meat is well browned on all sides, remove it from the pot and reserve. If the oil begins to smoke, lower the heat and continue. Repeat this process with the remaining meat and flour mixture. Put all the browned meat on a plate.

Remove the excess oil from the pot, add a little fresh oil and butter and heat it over medium-high heat. Add mushrooms and sprinkle with ¼ tsp. Savory Beef Rub. Sauté until lightly browned. Remove mushrooms and set aside. Add the onions and celery and season with salt. Cook until the onions start to soften and are very aromatic, about 7 to 8 minutes. Add the turnips, stir to combine and cook for 2 to 3 more minutes. Return the meat and mushrooms to the pan and add the tomato puree, stout beer and bay leaves. Stir to combine, taste for seasoning and adjust, if needed. Bring the liquid to a boil, and then reduce the heat it to a simmer. Cover the pot halfway with a lid and simmer the stew for about 1 ½ to 2 hours, checking and stirring occasionally. Remove the lid during the last 15 to 20 minutes of the cooking time to allow the liquid to reduce and thicken.

When it's done, the meat will be tender and full-flavored but not falling apart or stringy. Discard the bay leaves and transfer to a serving bowl. Garnish with parsley and serve.