

Trail Riders Beef Stew

Serves: 8-10 people | **Cook Time:** 2 hours | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Large spoon for stirring
- Small bowls for prep

Ingredients:

Ingredient	Amount	Notes
Beef chuck roast	3 lbs, cubed	Cut into 2-inch pieces
Beef broth	4 cups	Low sodium
Red wine	1 cup	Optional, can substitute broth
Carrots	1 lb, chunked	Cut into 1-inch pieces
Potatoes	2 lbs, cubed	Yukon or russet
Yellow onion	2 large, chopped	Coarsely chopped
Celery	4 stalks, chopped	Include leaves
Garlic	6 cloves, minced	Fresh only
Tomato paste	3 tbsp	Adds depth
Flour	1/4 cup	For thickening
Bay leaves	3	Remove before serving
Fresh thyme	2 tbsp	Or 1 tbsp dried
Salt	2 tsp	To taste
Black pepper	1 tsp	Freshly ground
Vegetable oil	3 tbsp	For browning

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 25 coals, with 10 on top and 15 on bottom, to achieve a temperature of 400°F.

Chop all vegetables to uniform sizes: carrots and potatoes into 1-inch pieces, and onions coarsely chopped.

Step 2: Brown the Beef

Heat the oil in a Dutch oven until it shimmers. Brown the beef cubes in batches, 3-4 minutes per side, until they are deep golden brown on all sides.

Don't overcrowd the pot, or the meat will steam instead of browning.

Step 3: Sauté Aromatics

Add onions and celery to the same pot with beef drippings.

Add minced garlic and tomato paste, cooking 1-2 minutes until the paste darkens. Sprinkle flour over the vegetables and stir for 1 minute.

Step 4: Deglaze and Build Stew

Slowly add wine (if using) or additional broth, scraping up browned bits from the bottom.

Add beef broth, bay leaves, and thyme, then return the browned beef to the pot.

Step 5: Long Slow Cooking

Reduce to 16 coals (8 on top, 8 on bottom) for a heat setting of 325°F.

Add carrots and potatoes, and continue cooking for 30 more minutes, until the beef is fork-tender and the vegetables are cooked through.

Step 6: Final Seasoning

Remove bay leaves and taste the stew for seasoning.

Adjust with salt and pepper as needed. Stew should be thick enough to coat a spoon but not too thick to be pasty.

Serving Suggestions:

- Serve with crusty bread or biscuits
- Great for cold camping nights
- Tastes even better the next day
- Perfect comfort food for large groups

