

Braised Beef & Mushrooms Recipe

by Olive Oil Marketplace
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INGREDIENTS

- 4 pounds of beef chuck trimmed and cut into 1 1/2-inch pieces
- 2 tablespoons of [Olive Oil Marketplace Portobello & Garlic EVOO](#)

- 1 tablespoon of butter
- 4 cups of finely diced onions
- 2 large cloves of garlic crushed and peeled
- 2 tablespoons of tomato paste
- 2 tablespoons of Get-R-Smoked Smoked Paprika
- 2 teaspoons of chopped fresh marjoram or 1 teaspoon dried
- 1 1/2 teaspoon of [Get-R-Smoked Dirty Croc Seasoning](#), divided
- Freshly ground pepper to taste
- 2 pounds of portobello mushrooms cut into 1/2-inch pieces
- 1 cup of reduced-sodium beef broth
- 8 large mushroom caps cut into 1/2-inch pieces
- 2-3 teaspoons of finely minced fresh tarragon or dill for garnish

INSTRUCTIONS

- Preheat oven to 350°F.
- Heat oil and butter in a large heavy casserole or Dutch oven over medium heat.
- Add onions and garlic and cook, stirring, until the onions are soft and beginning to brown, 8 to 10 minutes.
- Stir in tomato paste, paprika and marjoram.
- Season beef with 1 teaspoon Dirty Croc. Add the beef and portobello mushrooms to the pot; gently stir to combine. Add broth and cover the pot with a tight-fitting lid.
- Transfer the pot to the oven and bake until the beef is very tender, 1 3/4 to 2 1/2 hours. Stir in mushrooms caps and continue baking, covered, for 15 minutes more. Remove from the oven, uncover and let stand, undisturbed, for about 15 minutes.
- Skim or blot any visible fat from the stew. Transfer the beef and mushrooms to a bowl with a slotted spoon. Return the pot to the stove and bring to a gentle simmer.
- Cook until the sauce just coats a spoon. Stir the beef, mushrooms and the remaining 1/2 teaspoon Dirty Croc Seasoning into the sauce and heat through, about 1 minute. Pepper to taste Serve garnished with tarragon (or dill), if desired.

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