

Hearty Miner's Beef Stew

From the kitchen of the Discovery Dining Hall at Riverboat Discovery
Fairbanks, Alaska

INGREDIENTS:

1/3 cup Clarified Butter	1/2 Cup Chicken Stock
1 Large Onion	1/4 Cup Demi Glace
3 Carrots (cut and peeled)	1 tsp. Minced Garlic
1 Large Stalk of Celery	1 pinch Crushed Red Chiles
3/4 cup mushrooms (halved)	2 Bay Leaves
1/2 cup Red Wine	1/2 tsp. Rosemary
2 Tbsp Rice Flour	1 Lb. Pot Roast (cut into cubes)
1 tsp. Thyme	1 Lb. Yukon Gold Potatoes
3 cup Beef Broth	1 pinch Fresh Ground Pepper

INSTRUCTIONS:

Heat Clarified Butter in a large pot over medium high heat
Add Carrots and cook for 2 minutes
Add Celery and Onions and sauté for 4 minutes or until they begin to get tender
Add flour and cook to create a roux
Add red wine and reduce by 25%
Add remaining ingredients except for potato, pot roast and pepper and bring to a slow simmer.
And let cook for 30 minutes.
Add cooked pot roast, cooked potatoes, and pepper and let simmer 5 to 10 minutes until flavors incorporate
Serve and enjoy!