

# Deano's Beef in Red Wine

(Serves 4)

## Ingredients:

- Stewing Beef (Approx 2lb)
- Onions (2 x Large)
- Peppers (2 x Green/Red?)
- Celery (2 x Use All)
- Carrots (4 x Big, cut into strips)
- Leeks (1 x Large)
- Mushrooms (Loads!)
- Red Wine (1/3 – 1/2 Bottle)
- Guinness (1 x small can)
- Beef Stock (1/2 pint)
- Puff Pastry
- Herbs: (Mixed Herbs/ Basil/ Tarragon/ Sage/ Paprika)
- Extras: (Orange Juice/ Brown Sugar/ Ginger/ Garlic/ Mustard/
  - Worcester Sauce)

## Method:

1. Sauté Mushrooms and other Vegetables.
2. Fry Beef (*turned in plain flour*) and then add sautéed vegetables.
3. Add red wine to mixture, and let cook. Simmer for ..... mins
4. Add 'Beef Stock', herbs and extra's.
5. Reduce heat and simmer for a minimum of 2 hours.
6. **Pie Lids:** Place *Pie Lids* of Grease proof paper with a little bit of flour, place in preheated oven for ..... mins at ..... degrees. Add rock salt to the top.