

## Peposo – Tuscan Red Wine Beef Stew

| Ingredients   | Preparation   |
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| <p><b>Ingredients:</b><br/>           2-3 lbs Beef Chuck Roast, in stew chunks<br/>           5 cloves Garlic, chopped<br/>           1 tablespoon Pepper, ground<br/>           500ml Red Wine of choice<br/>           1 cup Beef Broth (if necessary)<br/>           Salt and Oil</p> <p><b>On the Side:</b><br/>           Oven Roasted Potatoes<br/>           Mashed Potatoes<br/>           Creamy Polenta or Grits</p> <p><b>Suggested Wine Pairing:</b><br/> <u>Canalino   Brunello di Montalcino</u></p> <p><b>Serves: 4 portions</b></p> | <ol style="list-style-type: none"> <li>1. Begin by lightly browning the beef chunks in a little olive oil. Once browned, remove from the pan, and gently begin to cook the chopped garlic in the drippings. Once softened, add back the beef and stir well.</li> <li>2. Season with the pepper and some salt and add the wine. Cover and keep over low heat, stirring occasionally for at least 2 hours. If it starts to get dry, add a little broth for liquid. When the meat is fork-tender the Peposo is ready to serve!</li> <li>3. Serve your Peposo with something starchy to help soak up all that delicious sauce. Oven roasted potatoes are a fan favorite, but also mashed potatoes are great, too. For a more North-Italian flair, serve it over a soft and creamy polenta (or grits). And don't forget to pour yourself a glass of <u>Brunello di Montalcino</u> to enjoy alongside!</li> </ol> |

Peposo is a traditional beef stew from Tuscany, Italy. Specifically from the town of Impruneta nearby Firenze, it is commonly made with Chianti, but we love it with Brunello di Montalcino.

In this hearty dish perfect for the fall, we braise the beef and garlic with red wine, then season with pepper and let it cook low and slow until falling apart and delicious.

Traditionally it is served with roasted potatoes, but it can be just as good with soft creamy polenta or grits. Pair it with a nice big red wine, like Brunello, to really get the full Tuscan Food and Wine Pairing Experience!

