



German Pub Stew

There are some meals that stay with you long after the table has been cleared.

I first tasted a stew like this years ago in a small German pub. It was one of those places you almost miss if you're not looking for it, tucked away and filled with the comforting hum of conversation. The air was warm, the kind that comes from a kitchen that has been cooking all day.

The stew arrived in a simple bowl, rich and hearty, with tender beef and vegetables in a deep, savory broth. It was the kind of meal that makes you slow down without even realizing it.

Over the years, this version has found its way to our table, especially on cold evenings when something warm and filling is needed. It's simple, honest food, the kind that brings everyone back to the kitchen and keeps them there a little longer. brought them to life.

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Ingredients

2 lbs beef chuck, cut into 1 1/2-inch pieces	Small package mushrooms	1 teaspoon dried thyme
Salt and black pepper	3–4 Yukon gold potatoes, cubed	1 bay leaf
2 tablespoons olive oil	2 tablespoons tomato paste	1 cup peas (added near the end)
1 large onion, diced	2 cups beef broth	Fresh parsley (optional, for finish)
3 cloves garlic, minced	1 cup dry red wine	
3 carrots, sliced	1 tablespoon Worcestershire sauce	
	1 teaspoon paprika	

Instructions

Season the beef generously with salt and pepper.

Heat olive oil in a large Dutch oven over medium-high heat.

Sear the beef in batches until browned on all sides.

Remove and set aside.

In the same pot, add the onion and cook until softened (about 5 minutes).

Add garlic and cook for 1 minute more.

Stir in tomato paste and cook for 1–2 minutes to deepen the flavor.

Pour in the red wine and scrape up the browned bits from the bottom of the pot.

Let it simmer for 2–3 minutes.

Add beef broth, Worcestershire sauce, paprika, thyme, and bay leaf.

Return the beef to the pot.

Bring to a gentle simmer, then cover and cook on low for about 1 1/2 hours.

Add carrots and potatoes.

Continue cooking another 45 minutes, until everything is tender.

Stir in peas during the last 5–10 minutes.

Taste and adjust salt and pepper.

Remove bay leaf before serving.

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