



## TUSCAN BEEF STEW

- 1 jar (16 oz) **TSG Tuscan Roasted Garlic Marinade**
- 3 Tbsp red wine vinegar
- 1 tsp fresh ground black pepper or whole peppercorns
- 2 lbs stew beef
- 2 Tbsp olive oil
- 1 can (8 oz) unseasoned tomato sauce
- 2 large carrots
- 2 large stalks celery
- 8 oz cleaned, sliced mushrooms
- 1 Tbsp cornstarch

1. In a wide non-metallic bowl, combine TSG Marinade, vinegar and pepper; stir.
2. Cut large pieces of beef in half. Add meat to marinade. Cover and refrigerate overnight or up to 24 hours. Stir occasionally.
3. When ready to cook, heat olive oil in a 8-quart pot over high heat. Add beef and marinade. Cook on high 15 minutes, uncovered, stirring occasionally.
4. Stir in tomato sauce. Reduce heat to low; cover and simmer 45 minutes.
5. Cut carrots and celery into approximately 1-inch pieces. Add to pot along with mushrooms. Cover and simmer on medium heat 15 minutes more.
6. Remove from heat and immediately add cornstarch; stir until slightly thickened.

**Makes 6 Servings**

MAIN DISH