

WAGYU BEEF CHUCK ROAST STEW



TIME TO PREPARE
40 minutes



COOK TIME
4.5 Hours



SERVING
8-10 People



PREPARED BY
Frozen_Smoke_BB
Q

Ingredients

2-3 Pounds	Wagyu Beef Chuck Eye Roast
5 Large	Cloves Garlic, peeled and minced
2 Large	Onions Chopped
2 Cups	Red Wine
5 Cups	Beef Broth
3 tbsp	Tomato Paste
3 tbsp	Red Wine Vinegar
2	Large Bay Leafs
½ Cup	Flour
3 tsp	Dried Thyme
3 tsp	Salt
2stp	Pepper

Steps to Cook on Smoker and Stove

- 1) FOR THE SMOKER
- 2) Cube Wagyu into 2in cubes or slice into thin strips
- 3) Turn on Smoker to 200
- 4) Oil, Salt, Pepper Wagyu
- 5) Place on a rack that will sit above the pot.
- 6) Add Beef Broth, Red Wine, Red wine vinegar, Bay Leafs, Dried Thyme, Salt/Pepper, Tomato Paste, Garlic, Onions and after everything is dissolved slowly mix in the flour.

2 Bundles	Carrots sliced
5 Large	Potato's cut into chunks
1 Bundle	Celery sliced
1 tbsp	Oil "For browning the meat" Oven Use only

- 7) Let this simmer on the stove for about 5 minutes before putting it in the smoker.
- 8) Place pot of stock on the smoker under the meat. You want the meat drippings to go into the stock.
- 9) Remove Wagyu after 3.5 hours of smoking
- 10) Cut into smaller bite size chunks
- 11) Add Meat, Carrots, Celery and Potato's to the pot. "May need a bigger pot."
- 12) At this point you can leave on the smoker or move the pot inside on the stove. "I moved inside because it has a lid now"
- 13) Set stove top on 5/6 and let it simmer until the veggies are soft.
- 14) Serve with a glass of wine with some bread
- 15) FOR THE OVEN
- 16) Do everything the same except Brown your meat with oil in the pot 1st.
- 17) Take Meat out after it has browned, add everything to the Pot like above.
- 18) Add meat back into pot when everything has dissolved.
- 19) Cook on 5/6 for 3 hours and then add veggies for 1 hour.