



INGREDIENTS

- 1 KG of Beef chunks
- 3 TBSP of olive oil
- 5 whole garlic cloves
- ½ cup of bacon pieces
- 2 handfuls of black peppercorns
- 3 bay leaves
- 1 bottle of Chianti red wine



PEPOSI BEEF STEW TUSCAN STYLE

By Caterina Romano's Kitchen

DIRECTIONS

1. **In a large frying pan heat the oil over medium-high heat.**
2. **Generously season the meat with salt and pepper on both sides.**
3. **Add the meat chunks and sauté until they are well browned on all sides.**
4. **Add the peppercorn and bay leaves.**
5. **Add a whole bottle of the Chianti and bring mixture to a boil.**
6. **Lower the heat to low, cover and simmer for 2-2.5 hours.**
7. **Remove and discard the bay leaves and garlic.**
8. **Plate the meat on a platter and top with the wine sauce.**

ENJOY THE PEPOSI BEEF STEW