

ITALIAN BEEF STEW PAIRED WITH ALMADEN CABERNET SAUVIGNON



This is the perfect meal for a cold, winter day. Serve with Almaden Cabernet Sauvignon to bring out the rich beef and garlic flavors of the stew.

- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 large onion, chopped
- 2 pounds cubed flank steak
- 1 15-oz. can tomato sauce
- 1/2 cup Almaden Cabernet Sauvignon + 1 glass for the cook
- 1 1/2 tablespoons dried oregano
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1/2 cup whole black olives, pitted

Heat oil in large skillet. Add garlic and onion and cook until onions are translucent, about 4 minutes. Push garlic and onion mixture to one side of pan and add beef cubes. Stir until browned on all sides. Add remaining ingredients, except the olives, and stir well. Simmer for 45 minutes, or until sauce thickens and the meat is tender. Add olives and stir.

Serves 4 to 6