

# Beef it up

In the second of our new recipe series, deWintons the leading event caterer shows you how to create a deceptively simple beef casserole that will feed six to eight people. Alternatively, keep it in the fridge and eat it slowly by yourself during a few wintry nights in

## BRAISED FEATHERBLADE OF BEEF IN GUINNESS

You'll need to get your beef from a good, local butcher. Ask for a featherblade of beef, cut into six steaks. A featherblade is cut from the thinnest end of the blade and is also known as a shoulder cut.

### METHOD

- 1 Heat a large casserole pan with vegetable oil then season the steaks lightly with salt, pepper and flour and add to the pan. Brown the meat over a moderate heat, remove from the pan and set aside (you may need to do this in several batches).
- 2 Cut the ten shallots into thin rings and add to the pan. Fry until golden.
- 3 Add the thyme, peppercorns and Guinness. Bring to the boil and slowly reduce.
- 4 Return the sealed meat to the pan and pour in enough beef stock to cover.
- 5 Simmer the casserole for at least two hours, or until the meat is tender.
- 6 Remove the meat from the sauce, set aside and keep warm.
- 7 Bring the sauce to the boil and reduce down until lightly thickened. You might need to thicken the sauce with a little cornflour if required.
- 8 Return the meat to the sauce and heat through. Serve with mashed potatoes and glazed red cabbage.



### INGREDIENTS

3tbsp	x	vegetable oil
1.2kg	x	featherblade beef (cut into six steaks)
100g	x	plain flour
10	x	banana shallots
1	x	sprig of fresh thyme
10	x	black peppercorns
700ml	x	Guinness
500ml	x	beef stock
1tsp	x	cornflour
	x	Salt and pepper

We hope you enjoy making this dish at home but, alternatively, why not let deWintons take on the responsibility and get us to prepare it for you? Whether you have a private dinner party or a corporate event to organise, we cater for all occasions. So, if you want some of our delicious food, catered and served by delightful people, give us a call on:

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